

**MALONE
COOK BOOK.**



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"We may live without friends, We may live
without books,
But civilized man cannot live without cooks."

The

Malone Cook Book

*Compiled from Recipes contributed by
Ladies of Malone and published by
the Woman's Aid Society of the
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A Table of Weights and Measures for House-keepers.

*“With weights and measures just and true,
With stoves of even heat,
Well buttered tins and quiet nerves,
Success will be complete.”*

Ten eggs,	One pound
One quart of flour,	“ “
Two cupfuls of butter,	“ “
One generous pint of liquid,	“ “
Two cupfuls of granulated sugar,	“ “
Two heaping cupfuls of powdered sugar,	“ “
One pint of finely chopped meat, packed solidly,	“ “

The cup used is the common kitchen cup, holding half a pint.

Two and one-half teaspoonfuls make	One tablespoonful
Four tablespoonfuls make	One wineglassful
Two wineglassfuls make	One gill
Two gills make	One teacupful
Two teacupfuls make	One pint
Four teaspoonfuls of salt make	One ounce
One and one-half tablespoonfuls granulated sugar make	One ounce
Two tablespoonfuls of flour make	One ounce
One pint of loaf sugar weighs	Ten ounces
One pint of brown sugar weighs	Twelve ounces
One pint of granulated sugar weighs	Sixteen ounces
One pint of wheat flour weighs	Nine ounces
One pint of corn meal weighs	Eleven ounces
A piece of butter the size of an egg weighs	about 1½ ounces
One square of Baker's chocolate weighs	One ounce

Time Required for Cooking the following Meats and Vegetables.

- Beef, sirloin, rare, per pound, eight to ten minutes.
- Beef, sirloin, well done, per pound, twelve to fifteen minutes.
- Chickens, three to four pounds weight, one to one and one-half hours.
- Duck, tame, from forty to sixty minutes.
- Lamb, well done, per pound, fifteen minutes.
- Pork, well done, per pound, thirty minutes.
- Turkey, ten pounds, three hours.
- Veal, well done, per pound, twenty minutes.
- Potatoes, boiled, thirty minutes.
- Potatoes, baked, forty-five minutes.
- Sweet potatoes, boiled, forty-five minutes.
- Sweet potatoes, baked, one hour.
- Squash, boiled, twenty-five minutes.
- Squash, baked, forty-five minutes.
- Green peas, boiled, twenty to forty minutes.
- Shelled beans, one hour.
- String beans, one to two hours.
- Green corn, from twenty to thirty minutes.
- Asparagus, fifteen to thirty minutes.
- Spinach, one to two hours.
- Tomatoes, one hour.
- Cabbage, forty-five minutes to two hours.
- Cauliflower, one to two hours.
- Dandelions, two to three hours.
- Beet greens, one hour.
- Onions, one to two hours.
- Beets, one to five hours.
- Turnips, forty-five minutes to one hour.
- Parsnips, from one-half to one hour.

Bills of fare can easily be made from the following table and served in the order indicated:

First Course—Raw oysters.

Second Course—Soup.

Third Course—Fish.

Fourth Course—Entrées: croquettes, sweet breads, fricassees.

Fifth Course—Roast meats.

Sixth Course—Sherbet.

Seventh Course—Entremêts: dressed vegetables, served alone each, as asparagus, spinach, cauliflower, macaroni, dressed eggs, etc.

Eighth Course—Game.

Ninth Course—Salad.

Tenth Course—Cheese—macaroni dressed with cheese, cheese omelet, etc.; cheese and salad often served together.

Eleventh Course—Puddings, charlottes, creams, etc.

Twelfth Course—Glacés: anything iced—ice cream, water ice, frozen pudding, etc.

Thirteenth Course—Dessert: fruit, nuts, raisins, bonbons, etc.

Fourteenth Course—Coffee.

It is very simple to prepare a dinner “à la Russe,” as the many dishes do not have to be hot and in perfection the same minute, and served all together, but each succeeding course can be prepared while the other is being served and eaten. For a “tea party,” or, in city parlance, “high tea,” the coffee and tea equipages stand before the hostess. The table may be ornamented with fruit and flowers, but not in the formal fashion of a dinner party. Preserves may stand on the table in glass dishes.

Fried oysters, croquettes, chops and green peas, omelet and cold meats of various kinds may be served by the host. Vegetable and other salads are always welcome, and hot bread and coffee indispensable.

Bouillon often forms a first course. With bouillon a large teaspoon is provided.

SOUPS

*“Good broth and good keeping do much now and then,
Good diet with wisdom best comforteth men.”*

General Directions.—The basis of all good soups is the broth of meat. Put the meat into cold water, allowing one and one-half pints for one pound of bone and meat—equal quantities of each. Do not let it boil for the first half hour; then simmer slowly till done, keeping the pot closely covered. The next day, when the soup is cold, remove the fat.

Beef Stock.—Half a shin of beef; cover it with cold water, and boil slowly five or six hours, salt it and strain. In the morning take off fat. Then add the vegetables and herbs used for seasoning, cooking all well together about one hour. Strain the soup before sending to table.

Rice or Barley Soup.—Add to the above half a cup of rice or barley, and boil for one hour.

Vermicelli Soup.—One cup of vermicelli; break it up and boil ten or fifteen minutes. Then add to beef stock.

Macaroni Soup.—One cup of macaroni; boil three-quarters of an hour. Then add to beef stock.

Consommé.—Four pounds of the lower part of a round of beef, four pounds of the knuckle of veal, two tablespoons of butter, six quarts of cold water, one large onion, one-half a carrot, three stalks of celery, one tablespoon of salt, bouquet of herbs and a few spices. Cut the beef and veal into pieces, put one tablespoon of butter into a very clean soup kettle with the pieces of meat, stir over a hot fire until the meat is browned but not burned. Then add one quart of water; cook until a glaze has formed on bottom of the kettle, say about one hour. Then add five quarts of cold water, let it come slowly to the boiling point, set back and simmer for six hours. Remove scum from time to time. One hour before serving, add vegetables which

have been cut fine and browned in one tablespoon of butter. Add herbs and spices and one tablespoon of salt. When done strain through a fine cloth into a bowl and cool without covering. If the Consommé is not clear, put over the fire again, bring to the boiling point and add the white and crushed shell of one egg, mixed with a little cold water, boil two minutes, then stand on back of range to settle, then strain through two thicknesses of cheese cloth.

Bouillon.—A knuckle of beef well cracked and a small veal bone; one-half each of a carrot, turnip and onion; a little celery. Cover the bones with water and let kettle stand where it will boil slowly all day—twelve hours if possible; the last three hours have the vegetables in. Salt, strain through a colander into a stone jar; in the morning remove all fat. Heat the jelly, which should be solid, and strain through a flannel bag. Bouillon is simply good, strong stock, well seasoned.

Mrs. L. C. Wead.

Bouillon, No. 2.—Should be served in little china cups. Place a fowl that has been half roasted in the soup kettle, with three pounds of lean beef, salt and pepper them and pour over them three quarts of cold water. Then set it over a good fire. In about half an hour remove the scum, then add ordinary sized carrot, one small leek, one stalk of celery, a little parsley, bay leaf, one onion and two cloves, clove of garlic, let it simmer for about five hours, then skim again; strain into an earthen bowl, where it can cool rapidly. When ready to serve, heat.

Mrs. J. R. Flanders.

Vegetable Tomato Soup.—Two quarts beef stock, one can or one quart of fresh tomatoes, one-half can or one-half pint fresh peas, same quantity string beans, cut in small pieces, and a small onion, cut fine. Cook all in stock, season with pepper and salt. Do not strain. Serve with squares of toast.

Mrs. Ralph.

Black Bean Soup.—Soak one pint of black beans over night. In the morning pour off the water, and add three quarts of water, with any bones, either of beef or mutton. Boil slowly five or six hours. When half done add one scant teaspoon of cloves in a bag, and an

onion, if liked. Skim carefully if it is to be used the same day. Strain it, mashing the beans slightly with a spoon. Lay slices of lemon and hard boiled egg in the tureen, and pour the soup upon them.

Mrs. Richardson.

Bean Soup.—To about three pounds of a well-broken joint of veal add four quarts of water, and let it boil one hour. To this add a scant pint of beans, which have been previously soaked over night and parboiled. Let cook slowly two hours. Season with pepper and salt. One-half hour before going to the table add a cup of sweet milk; also a small piece of butter. Serve with crackers.

Mrs. Emma Hawkins.

Pea Soup.—Use one quart of split peas, soaking them over night. Put over the fire at nine in the morning, in four quarts of cold water; add one finely chopped onion and a pound of salt pork. Boil four hours; strain and put back on the stove for one-half hour.

Mrs. Gillett.

Split Pea Soup.—One cup of peas, three pints of cold water, one tablespoon of butter, one tablespoon of flour, one-half teaspoon of sugar, one teaspoon of salt, one salt spoon of white pepper. Soak peas over night, put them on to boil in three pints of cold water, and let them simmer until dissolved, adding enough water as it boils away to keep three pints of liquid in the kettle. Keep well scraped from the sides of kettle, and when soft, rub through a strainer, and put on to boil again. Add either water, stock, milk or cream to make the consistency you wish. It should be more like a purée than a soup. Cook the butter and flour together, and add to the strained soup while boiling; add salt and pepper, and when it has simmered ten minutes serve at once with toasted dice of bread. It must always be strained, and thickened with flour and butter, or it will separate as it cools. It may be varied in many ways, by adding half of a can of tomatoes before straining, or by boiling with the peas a small onion, or by adding any remnants of bone or meat.

Mrs. J. Lincoln.

Tomato Soup.—One can or a quart of nice ripe tomatoes, chopped fine; also, two or three good-sized onions, chopped fine, a handful of rice, two quarts of water. Boil nearly an hour. Then add pepper, salt, and butter the size of a small egg; last, add one quart of good, rich milk. Taste, and season more if needed; it requires a good deal of salt.

Mrs. J. S. Phillips.

Tomato Soup.—One quart can of tomatoes, three pints of milk, a large tablespoonful of flour, butter the size of an egg, pepper and salt to taste, a scant teaspoonful of soda. Put the tomato on to stew and the milk in a double kettle to boil, reserving, however, half a cupful to mix with the flour. Mix the flour smoothly with this cold milk, stir into the boiling milk, and cook ten minutes. To the tomato add the soda, stir well, and rub through a strainer that is fine enough to keep back the seeds. Add butter, salt and pepper to the milk, and then the tomato. Serve immediately. A little whipped cream added when serving improves this. If half the rule is made stir the tomatoes well in the can before dividing, as the liquid portion is the more acid.

Miss Mary Meehan.

Tomato Soup.—Put into a sauce-pan one quart of stewed or can of tomatoes, one pint of stock, one bay leaf, one small onion, sprig of parsley, let all cook for fifteen minutes, press through a sieve to remove seeds, return to the sauce-pan and place on the range, rub a tablespoon of butter and two of flour together until smooth and stir into the soup when boiling. Stir constantly until smooth, add salt and pepper. Serve with *Croustons*.

Potato Soup.—Three potatoes, one pint of milk, or milk and water, one teaspoon of chopped onion, one-half teaspoon each of flour and butter. Cook onion in milk, then add the potato, which has been previously boiled and mashed. Rub through strainer and return to kettle. Stir flour and butter together, add a little soup and stir into the remaining soup. Boil a few moments, season with pepper, salt and a little parsley. Serve with toasted crackers.

Stewed Oysters.—One quart of milk, one quart of water; salt

and pepper to taste; six crackers rolled fine and cooked in the milk and water twenty minutes; then add three pints of oysters and half a cup of butter, and let it come to a boil. Mrs. F. J. Seaver.

Oyster Soup.—Put one quart of oysters in a colander to drain, then pour over them one pint of cold water and drain it into the liquor. Put the liquor into the sauce pan and when it boils skim it. Add one pint of milk or cream. Wash the oysters by allowing cold water to run over them through the colander. Add them to the soup with one tablespoon of butter, salt, and pepper to taste. Let all come to a boil and serve.

Turkish Soup.—Bring to the boiling point one quart of good stock (white preferable). Add to it one teaspoon of onion juice, blade of mace, one bay leaf and a little parsley if liked. Stand over a moderate fire fifteen minutes. Then strain and add two-thirds of a pint of milk, salt and pepper to taste. When ready to serve take kettle from the fire and add quickly the yolks of two eggs, beaten with two tablespoons of cream. Serve immediately with cheese croutons. Mrs. Hawkins.

Turkey Soup.—Boil a turkey or chicken carcass, dressing and all, for two hours, adding one onion. Take out and chop all the meat and return to the soup. Then add stalks of celery, cut fine, and thicken with two tablespoonfuls of flour. Half an hour before serving, add one cup of cream or milk. Mrs. Breed.

White Stock for Soup.—To four pounds of veal, lamb or chicken, put five quarts of cold water. This should be heated only moderately for the first half hour, after which place the pot on back of stove; allowing the soup to simmer for four or five hours or until the meat falls from the bones. Strain through colander into an earthen dish, add a little salt and set to cool; when cool remove fat.

Mrs. Breed.

Cream of Celery Soup.—To one pint of white stock add a small onion, large cup of celery cut in small pieces, cook until soft enough

to strain through a sieve, after which return to the kettle; add one pint of milk; thicken to the consistency of cream, using about one tablespoon of flour. Just before serving add one pint of cream and a piece of butter the size of a walnut. Mrs. Breed.

Asparagus Soup.—Follow directions for celery soup, substituting asparagus for celery, and use the asparagus tips to drop in about five to ten minutes before serving.

Cream of Green Peas.—Follow the directions for celery soup, substituting one pint of green peas for celery.

Corn Soup.—One pint of grated corn, one quart of milk, one pint of hot water, one even tablespoonful of flour, two tablespoonfuls of butter, one slice of onion, salt and pepper to taste. Cook the corn in the water thirty minutes. Let the milk and onion come to a boil. Mix the butter and flour together, add a few tablespoonfuls of the boiling milk, when smooth, stir into the milk and cook eight minutes, remove the onion, strain corn and add to the above. After cooking a little add one cup of sweet cream, and when thoroughly heated, a small piece of butter, and serve. Mrs. H. E. King.

Corn Bisque.—Take one can of corn, place on back of stove, let it cook slowly for three or four hours, then strain through a colander. To the liquid add one pint of milk, and thicken as desired, (about one tablespoonful of flour). Just before serving, add one cup of sweet cream which has been heated, and butter size of a walnut. Salt to taste. Serve when hot. Makes enough for eight or ten bouillon cups. Mrs. S. T. Carpenter.

Velvet Soups.—To a quart of strong, well-flavored consommé (beef, chicken, mutton, game, or "combination") add a large cupful of rich cream which has been poured boiling hot on the beaten yolks of four eggs mixed with four tablespoonfuls of cold cream. As a last touch of seasoning in reheating, add a little powdered mace. Boiled chestnuts or blanched almonds, pounded to a paste, may be added, if desired.

FISH AND OYSTERS

“The best fish is the one that’s caught.”

Baked Trout.—Dry fish thoroughly, inside and out. Sprinkle inside with pepper and salt, and put in a small cup of butter. Cut fish in sections and insert small strips of salt pork; put in dripping pan, on a rack. Just before taking from the oven pour over the fish a coffee cup of sweet cream. Let brown if necessary; thicken gravy with a little flour.

Stuffed Lake Trout.—Clean the fish and prepare a dressing of bread crumbs, butter, salt, pepper, a little milk, to moisten, and fill the fish. Bake about one hour.

Miss W. Childs.

Fish Dressing.—One cupful of stale bread crumbs, moisten with a little cold water, add a small onion chopped very fine, or the juice. One teaspoonful of thyme, savory, parsley, salt and pepper to taste, mix with one egg, stuff, tie, and bake with slices of salt pork until done.

Mrs. W. S. Lawrence.

Brook Trout, Fried.—Wash, wipe and roll in meal or flour; drop into the frying pan of hot butter; fry to a nice brown. After removing the fish, pour a cup of cream into the frying pan, adding a little pepper and salt; boil a minute or two and pour over the trout.

Mrs. Gillett.

Adirondack Trout.—Catch’em; remove inwards; pack in fine salt to slime—two ounces to each pound of fish; let them remain in slime twelve hours; then clean thoroughly and pack in broken ice and swamp moss; keep in a cool place till used. To fry, put a piece of butter size of an egg in a pan; heat as hot as possible without burning; drain and lay trout in pan; salt lightly; cook on one side; *remove pan from fire*; turn the trout and crisp to taste. *Serve la woods.*

M. E. McClary.

Boiled Salmon.—The middle slice of salmon is the best. Sew up neatly in cheese cloth, boil a quarter of an hour to the pound in hot salted water. When done, unwrap with care, lay upon a hot platter, taking care not to break it. Have ready a large cupful of drawn butter, very rich, in which has been stirred a tablespoonful of minced parsley and the juice of a lemon. Pour half upon the salmon and serve the rest in a boat. Garnish with parsley and sliced eggs, or slices of lemon. Any fresh fish can be cooked in this way.

Turbot a la Crème.—Take a white fish or two pounds of halibut; steam or boil twenty minutes; break in flakes; remove the bones and sprinkle with salt and pepper. Take one quart of milk, three large slices of onion, a little parsley; put over the fire and boil one minute; mix four tablespoonfuls of flour with one-half cup of butter, add a little milk and mix to a cream; then pour it into the boiling milk and stir and cook until it forms a thick cream; take from the fire; add the yolks of two well-beaten eggs, and strain through a coarse strainer. Put in a buttered baking dish a layer of sauce and a layer of fish alternately until the dish is full, the sauce being on top; sprinkle with bread crumbs and bake one-half hour in a moderate oven. May be baked in shells. Mrs. J. E. Taylor.

Creamed Codfish.—Put fish on the stove in cold water; keep warm, but do not boil until the fish is softened; remove bones and skin, shred finely and put it in a sauce pan with rich milk, in proportion of one pint of milk to one coffee cup of fish; let it come to a boil and thicken with a teaspoon of flour. Just before taking from the stove stir in butter size of an egg, and one beaten egg. Season with pepper and garnish with hard-boiled eggs, or place poached eggs carefully on fish with a little salt and pepper on each egg. If you wish, the fish may be shredded before putting in cold water. Fish prepared as above is good poured over buttered toast.

Codfish Balls.—One coffee cup of boiled codfish, picked very fine; add two cups of mashed potatoes, one egg, three tablespoons of cream,

and butter size of an egg; salt and pepper to taste. Beat all together until very light; make into balls, roll in flour and fry in butter. Enough for five persons. Nellie O'Connell.

Codfish Balls.—One quart of potatoes, pared and sliced; one pint of codfish, finely shredded; two eggs, one tablespoon of butter. Boil potatoes and codfish together, mash and add the beaten eggs and butter. Beat all together until very light. Shape in balls and fry like doughnuts. Mrs. Chipperfield.

Note.—One-half teaspoon of mustard improves fish cakes.

Codfish and Potatoes.—Prepare the fish as for fish balls, only not as fine; put in a baking dish, with alternate layers of cold boiled potatoes sliced and seasoned with butter and pepper. Pour over all two cups of sweet cream or cream sauce. Bake one-half hour.

Mrs. Pease.

Codfish Fried in Butter.—Pull codfish apart and soak over night. In the morning put in a dry towel, absorbing all the water. Make a batter of two eggs, a tablespoon of flour; roll the fish in this and fry in butter. Miss Chambers.

Broiled Fish.—Wash and dry fish in a towel. Place on a greased broiler, flesh side down, over clear coals, but not so hot as for beef steak. Season with butter, pepper and salt. Salt fish freshened twenty-four hours is also good broiled.

Salt Mackerel.—Freshen over night with the flesh side down. Bake in dripping pan one-half hour; then place on hot platter and add one small cup of sweet cream and a little butter.

Mrs. McClary.

Broiled Mackerel.—Soak the fish in a large pan of cold water, flesh side down, for eighteen hours; change the water. When ready to cook, wipe dry and lay on a greased broiler, broil with flesh side down, over a clear fire, then turn and broil the skin side. Be care-

ful, as this side burns quickly. When cooked place on hot platter and spread with butter or serve with Maitre d' Hôtel Sauce.

Mrs. Rorer.

Broiled Finnan Haddie.—Plunge fish into boiling water and let it remain five minutes, then dry thoroughly on a cloth. Broil over a clear fire, flesh side down at first, turning occasionally to keep from burning; the skin side needs only to brown, the flesh side needs the cooking. When done put on hot platter with a little butter, or one tablespoon of melted butter and a teaspoon of lemon juice.

Broiled Shad Roe.—Wash and dry the roe with care not to break the skin, place it on a well-greased broiler and rub it with butter once or twice during the time of broiling; cook to a nice brown, place it on a hot dish and cover with a Maitre d' Hôtel sauce. Can be baked or cooked in a Sauté-pan.

Halibut à La Flamande.—Have steaks two inches thick cut from the halibut, cover the bottom of a baking pan with one tablespoon each of butter in small bits, onion and parsley chopped fine, one-half teaspoon of salt and a few dashes of pepper. Lay the steak on this. Beat the yolk of one egg light, brush it over the top of the fish and cover with one tablespoon each of onion and parsley chopped fine, one tablespoon of butter, one-half teaspoon of salt and a little pepper. Pour over each steak one teaspoon of lemon juice. Bake forty minutes. Garnish with lemon and parsley. Serve with Hollandaise sauce.

Mrs. J. E. Taylor.

Broiled Halibut.—Season the slices with salt and pepper, and lay them in melted butter for half an hour, having them well covered on both sides. Roll in flour and broil from twenty to thirty minutes over a clear fire. Serve on a hot dish, garnishing with parsley and slices of lemon. The slices of halibut should be about an inch thick and for every pound there should be three tablespoonfuls of butter.

Miss Parloa.

Escaloped Fish.—Take cooked fresh fish; put alternate layers of fish and cream sauce in a baking dish. Cover with fine cracker crumbs and pieces of butter. Bake one-half hour.

Oyster Cocktails.—In a wineglass put one tablespoon of lemon juice, four tablespoons of tomato catsup, three drops of tabasco sauce, a dash of celery salt and a dash of Worcestershire sauce for six oysters.
Mrs. L. C. Wead.

Escaloped Oysters.—Butter a dish that is about three inches deep; put in a layer of cracker and bread crumbs; then a layer of oysters free from their liquor; then bits of butter; sprinkle with pepper and salt; do this until you have used a quart of oysters; over the whole pour a teacup of sweet cream, and bake three-quarters of an hour.
Mrs. Parmelee.

Fried Oysters.—Take with great care from the liquor as many oysters as you wish to fry; lay flat on a soft napkin; press another lightly over to absorb all liquor; beat several eggs in bowl; roll fresh, crisp oyster crackers to fine powder; melt enough sweet butter to cover bottom of pan one-eighth inch deep; dip each oyster in eggs, and roll in cracker, without breaking the oyster, until completely incrusting; place carefully in pan, and fry quickly to nice brown; turn oysters so as not to break crusting. Serve on hot plates with buttered toast.
T. W. Miller.

Note.—Serve with oysters finely shredded cabbage, with French dressing.

Fricasseed Oysters.—Put in a sauce pan one quart of oysters with their liquor, boil a little, then put in a colander, shake well until thoroughly dry, then put back in the sauce pan with a cup of sweet cream, a little butter, a little white pepper and salt; put a tablespoon of flour into the cream to thicken. Serve on toast.

Mrs. Belding.

Creamed Oysters.—Put butter size of an English walnut into a sauce pan, add a little parsley, celery, onion, mace, nutmeg, and a small piece of bay leaf. Let simmer, but not brown. Sprinkle in two

tablespoonfuls of flour, cook, stirring constantly. Pour in strained juice of one and one-half pints of oysters (hot), cook slowly for one-half hour. Then add one-half cup of thick cream, heated. Run through a sieve. If not thick enough add a little more flour wet with milk. Season with red pepper and salt, juice of one-half lemon. Cook oysters in sauce until plump and hot. Mrs. S. A. Beman.

Deviled Scallops.—Put one quart of scallops in sauce pan, bring to boiling point in their own liquor, drain and chop fine, saving liquor. Put three tablespoonfuls of butter in a bowl, beat to a cream, add scant teaspoonful of made mustard, one teaspoonful of salt, dash of cayenne, and beat well. Now add one cup of hot stock. Stir scallops and then liquor into this sauce and let stand one-half hour. Then put in baking dish or shells. Sprinkle with crumbs and dot with butter and bake in a moderate oven twenty minutes.

Miss Parloa.

Scallops Fried in Batter.—Make a batter of one pint of flour, two eggs, one tablespoonful of salad oil, one teaspoonful of salt, nearly one-half pint of milk. Beat eggs light, add milk, then pour the mixture upon the flour. Beat hard for two or three minutes. Then add salt and oil. Drain and dry one quart of scallops, season with salt and pepper. Drop into the batter and then drop spoonfuls of scallops and batter into boiling lard. Cook for three minutes, drain and serve at once.

Miss Parloa.

Deviled Crabs.—Twenty-five live crabs steamed about twenty minutes; pick them out carefully, bodies first, then the claws. Take four hard boiled eggs, mash fine, mix them with crab meat, fork them together. Take two cups of milk, two tablespoons of butter and two of flour creamed together; have the milk scalding. One tablespoon of Worcestershire sauce, about one-third of a nutmeg grated, a little cayenne pepper, salt to taste. Take fifteen shells and wash carefully, then fill shells and cover with white dried bread crumbs, put a little butter on each and brown in the oven.

Mrs. Frank Haven.

A Simple Timbale of Halibut.—Take a half pound of uncooked halibut. Cut it into fine pieces, pound it in a mortar, and pass it through a sieve. Mix a cupful of white bread crumbs with a half cupful of cream, and stir until it makes a smooth paste; remove it from the fire, add the fish pulp, a half teaspoonful of salt, and a dash of paprica. Then beat in lightly, a little at a time, the whipped whites of five eggs. Fill buttered timbale molds with the mixture, and place them in a pan of hot water in a moderate oven for thirty minutes. This will fill a quart mold, or eight individual molds. Serve with a white or with a tomato sauce.

Mrs. Belding.

Salmon Wiggle.—One and one-half cups of milk, four tablespoons of butter, three tablespoons of flour, one cup salmon picked apart with fork, one cup green peas, pepper and salt to taste. Make a sauce of the milk, butter and flour. When it thickens, stir in peas which have been previously warmed. Serve hot.

Sadie Thompson.

Little Pigs in Blankets.—Take as many large oysters as are wished and dry them with a towel. Have some fat bacon cut in very thin slices, cover each oyster with them and pin on with wooden toothpicks. Broil or roast them until the bacon is crisp and brown. Do not remove toothpicks. Serve hot.

“Within these folds we may confidently look to find the intellectual powers of man.”—*Duke of Argyle*.

MEATS AND POULTRY

*“ Who can offer such a dish
May dispense with soup or fish;
And if he a guest should wish,
Let him send for me.”*

Roast Beef.—Place meat on a rack which will raise it a little above the bottom of the pan. Put in a corner of the pan a half teaspoonful of salt and a quarter of a teaspoonful of pepper. Put in also two tablespoonfuls of water. Place in a very hot oven for fifteen or twenty minutes until meat is browned; then lower the temperature of the oven and cook more slowly until done; baste frequently. Allow fifteen minutes to the pound. Mrs. Belding.

Yorkshire Pudding.—One pint of milk; one teaspoonful of salt; two cups of flour sifted with one teaspoonful baking powder; four eggs, beaten thoroughly; mix all together quickly—eggs, milk and salt, then flour—pour off fat from the gravy in the pan, and then pour in the pudding. Continue the roasting, letting the drippings fall on the pudding; baste the meat with the gravy taken from the pan. From half an hour to fifty minutes will make the pudding. Cut the pudding in small squares and serve about the beef, or separately if preferred. Mrs. C. L. Hubbard.

Beef à la Mode.—Take from six to eight pounds of the round of beef, free from bone; one-fourth pound of salt pork; cut the pork into one-fourth inch strips, pepper, and draw through the beef with a larding needle; place in a kettle one-third full of boiling water—keeping the beef from the bottom of the kettle by placing a wire frame or narrow pieces of board under it. Then cut fine two or three carrots, one large onion, and put over the beef; keep enough water in the kettle to steam the meat; care should be used not to burn. Cook three to four hours, keeping the kettle closely covered; when done remove the beef, leaving carrots and onions in liquor, which thicken for gravy. Mrs. Ralph.

Smothered Beef and Onions.—Take a good-sized steak (round is the best) and six onions; remove bone from steak; chop onions fine; pepper and salt; place on steak, and roll; fasten firmly; put in frying pan with a little water; cover closely, and steam about fifteen minutes; then put a good-sized piece of butter in the pan, and cover again; steam till done, having just enough water in pan to keep from burning.

Mrs. Ralph.

Irish Stew.—Take the remnants of a roast of beef; pare four potatoes and slice one-half inch thick; one or two onions cut up fine; one-third cup of rice, if desired. Place meat over fire in three quarts of cold water, two hours before dinner, onions and rice one hour, potatoes twenty minutes. Season with pepper and salt. Remove bones and add dumplings fifteen minutes before serving. For the dumplings use one pint of flour, two rounded teaspoonfuls baking powder, salt, and sweet milk for a stiff batter. Drop by spoonfuls into boiling soup fifteen minutes before serving. Do not raise the cover or let the soup cease to boil after they are added.

Mrs. McClary.

To Broil Beefsteak.—A perfect steak should be from one and one-half to two inches thick. Trim it a good shape, heat the broiler very hot, greasing with a piece of the fat. Lay outside edge towards the handle so that the fat may run on the meat. Place it close to the hot coals and count ten slowly, turn it and do the same, to sear the outside and keep the juices in, then hold it farther from the coals, turning very frequently. Broil from eight to fifteen minutes according to the thickness of the steak. A steak should be rare, but not raw, should have a uniform red color and be full of juice. Put on hot platter, sprinkle with salt and pepper, and spread with butter. It is excellent with tomato or mushroom sauce poured over the steak.

Mrs. Belding.

Hamburg Steaks.—Chop one pound of lean raw meat very fine, remove all the fiber possible. To the mince add one-half tablespoonful of onion juice, one-half teaspoonful of salt, one-fourth tea-

spoonful of pepper, dash of nutmeg, one egg. Form into small balls and flatten, or shape in tin, good inch and a half thick. Broil same as beefsteak. Serve with Maitre d'Hôtel sauce.

Roast Steak.—Have two pounds of good tender steak. Have ready a dressing of bread crumbs; spread this on the steak and roll; tie firmly. Have the oven hot, and bake an hour. Sprinkle on salt and pepper just before it is done. Mrs. Gillard.

Potted Beef.—Take a large beef shank, and put into enough cold water to cover it. Boil till very tender—till all the bones and cartilage can be easily removed. Chop the meat fine, and replace in the pot with the liquor, which should be about one quart. Let it simmer gently; season with salt, pepper and a little sage or summer savory if you wish. Press, and when cold cut into slices. It is convenient for tea. Mrs. Gilbert.

Beef's Tongue.—Boil a fresh tongue in salted water one and one-half hours. Before putting it in the water, trim it carefully and skewer into good shape. When it is boiled remove the skin. If it is to be used cold, replace the skewer, put it again in the water in which it was boiled and let it remain until cold. If used hot, pour over it a white or a piquante sauce, garnish with parsley. Spinach is a good vegetable to serve with tongue. Mrs. Belding.

Creamed Dried Beef.—One cup of dried beef. Let it soak in warm water a few minutes; pour off the water and add one pint of milk and cream. Thicken with a little flour, and season with pepper, salt and butter. Just before taking from the stove add one egg, well beaten.

Packing Beef.—For one hundred pounds of beef, take four quarts of salt, one and one-half ounces saltpetre, one and one-half ounces soda, four pounds sugar. Rub this together and then rub on the beef; pack very tightly and solidly; this makes the brine. For small families use small package, that each layer may be as small as possible, as taking away part of a layer drains the brine from the

remainder of the layer. Adding water takes away the peculiar excellence and tenderness of the beef. George Hawkins.

Corned Beef Hash.—To one heaping measure of meat chopped fine, allow two measures of chopped potato, season with pepper; put in frying pan and moisten with milk or cream; when hot add a generous piece of butter and mix. It may now be put in a baking dish and cooked in a quick oven until brown or left in the frying pan and cooked fifteen minutes, stirring occasionally.

Mrs. James Sawyer.

Hash Balls.—Prepare hash as above, form into small, round cakes about an inch thick; dip in egg, roll in bread crumbs and fry like croquettes. Serve with tomato sauce.

Meat Puffs.—Chop meat that has been previously cooked; season well with pepper, salt and butter; moisten with a little stock or water. Make nice puff paste; roll thin; cut into round cakes; fill with meat and bake. Serve warm. Miss Amelia Greeno.

Chopped Beef.—Take tender steak and chop very fine, removing all the fibre; make into a flat ball. Put it on the broiler over bright coals, only heating through; season with butter and salt. Nice for invalids. Mrs. Parmelee.

Roast Lamb.—Put salt and pepper on the meat and with a flour dredge sprinkle on a little flour. Place in the dripping pan without water. If there is not enough fat to baste it, when thoroughly heated, throw on a cup of boiling water in which has been placed a little butter. Baste frequently. If you choose, use a dressing made as for turkey. Serve with mint sauce. Mrs. Gillett.

Crown of Lamb with Peas.—In cooking it care must be taken that it is thoroughly done. With the length of the ribs on both sides a crown roast may be prepared which is very effective in appearance. Stand the two pieces with the bone side outwards and draw them round together to a circle, tying or skewering them. Cover the ends

of the bones with greased paper or a flour and water paste so that they will not char, then roast in a quick oven. In serving fill with nicely cooked peas.

Ragout of Mutton.—For six persons. Three pounds of mutton, a carrot, a turnip, two tablespoons chopped onion, one quart potatoes, measured after being pared, and cut into one-half inch cubes; three tablespoons flour, three of butter, three pints of boiling water, and enough salt and pepper. Cut most of the fat off, and then cut meat in small pieces. Season and roll in flour. Put butter in frying pan, and all the vegetables (except potatoes), cut fine. Cook slowly five minutes, then add meat. Stir over a hot fire until a golden brown. Pour on the water and cook slowly one and one-half hours. Add potatoes and cook one-half hour longer. Mrs. Chipperfield.

Venison.—Lard the venison, rub with butter and dredge with flour, place in a hot oven and roast fifteen minutes to every pound, basting every ten minutes, at first with melted butter, and then with its own drippings. When half done season with salt and pepper. When done put on hot platter, add two tablespoons of flour to the fat in the pan, add one pint of stock and cook; take from the fire and add one tablespoon of currant jelly, season with salt and pepper.

Veal Cutlets.—Take cutlets and partly cook, then dip in a beaten egg and roll in bread crumbs. Fry brown in lard and butter. When cooked, remove, and put a little water in the pan, thicken with teaspoon of flour, season with butter, pepper and salt; pour over cutlets and serve. Mis Greeno.

Veal Pot Pie.—Take three pounds of veal; put in hot water, enough to cover; cook slowly about three hours, or till tender; renew water as it boils away. It is well to plan for this the day you are baking bread. Take of raised dough for dumpling as you would for biscuit; when light steam one hour in steamer. Cook the potatoes either by themselves or with the meat for half an hour. Put meat,

potatoes and dumplings on a platter and pour over gravy. For gravy take some of the water in which the meat is cooked, thicken with flour wet in cold water. Season with butter, pepper and salt.

Mrs. C. L. Hubbard.

Veal Stew, English.—Three pounds of shoulder of veal, cut into four-inch pieces, stewed with a large onion, sliced, and a piece of salt lean and fat pork. When nearly done add salt and pepper, thicken gravy, adding a small can of button mushrooms. Stew fifteen minutes after. A little chopped parsley is an improvement.

Mrs. W. S. Lawrence.

Veal Balls.—Chop cold veal fine; add half as much bread crumbs and a little butter, stir in two eggs, season, make into balls, and fry in butter.

Mrs. W. A. Short.

Paté de Veau.—Three and one-half pounds of veal chopped fine, with one slice of fat pork, two crackers, rolled fine, two eggs, a piece of butter size of an egg, one tablespoon of salt, one-half teaspoon of pepper, one nutmeg. Work all together in form of a loaf; put bits of butter on top, and cracker crumbs; put in baking tin and bake two or three hours, basting often. Mrs. Baker Stevens.

Veal à la Sweetbreads.—Cut veal steaks *very thin*, then into pieces suitable for serving. Pound until very tender—dip into egg, then into bread crumbs. Have plenty of butter hot in frying pan and cook to a golden brown. Take meat from the pan and put in one-half cupful of cream, let boil one minute and pour over veal.

Mrs. MacAllister.

Blanquette of Veal.—One and one-half cupfuls of cold veal cut in thin bits as large as a quarter of a dollar, half a cup of finely chopped cooked ham. Butter a sauce pan and pour in a coffee cup of cream, when it boils stir in one teaspoon of flour wet in milk; let boil till it thickens, then add the meat, pinch of nutmeg, salt and pepper to taste; lastly stir in the yolk of one egg beaten with a tablespoon of cold milk. Stir for a moment, then pour on a hot platter and garnish with hard boiled eggs and a slice of lemon.

Mrs. Hawkins.

To Bake a Ham.—Boil three hours, then take out of water, remove rind and sprinkle the top with flour rubbed with a little butter, stick cloves over and bake one hour. Mrs. L. Whitney.

Boiled Ham.—Cover with cold water and boil slowly. A ham weighing twelve pounds will require five hours. If you wish to serve it hot, skin and sprinkle with a little sugar, sticking in cloves. Then set in the oven thirty minutes. If to be served cold, do not remove it from the water until cold.

To Fry Ham and Eggs.—Put slices of ham into a hot pan, fry until done, then remove and drop eggs in pan. If necessary add a small bit of lard to fry the eggs, frequently covering them with the hot fat.

Head Cheese.—To one pig's head add one heart, one liver, one tongue. Clean the head nicely, put it all in a brine twenty-four hours, then boil until very soft, remove bones, and chop fine; add salt, pepper and sage to taste, and four small onions, chopped fine, mix thoroughly, put in a colander over a kettle of hot water over night; in the morning put weights on, and press like cheese. Mrs. Willard.

Souse.—Take lean neck pieces of pig, also legs, chopping off feet, soak in cold water until blood is extracted, scrape thoroughly until white and clean. Boil tender till all bones and cartilage can be removed. Put meat in a colander and pick up fine, be sure to take out all *small* bones. Season with salt, pepper and sage. Put weights on and let stand until it is thoroughly drained and cold.

Mrs. F. W. Lawrence.

Sausage.—For each pound of lean fresh pork use one half pound of fat pork. Grind with a meat or vegetable grinder. Season with two teaspoonfuls of sage, finely sifted, one level teaspoonful of salt and one teaspoonful of pepper for each pound of the meat. Mix thoroughly and test by frying a small piece. Add more of the seasoning if desired. Pack in muslin bags five inches wide and twelve inches long.

Mrs. McClary.

Sausage.—Thirty pounds of meat, one-third fat and two-thirds lean, thirty-four teaspoonfuls salt, eighteen of sage, six of allspice, six of pepper, four of cloves.
Mrs. M. K. Wead.

Fried Pork and Milk Gravy.—Cut slices very thin, put into frying pan in hot water for a few minutes, take out on a plate and let drip. Dip in flour and shake off. Put back into the *dry* pan and fry until crisp. Mix a part of the fat with milk and thicken for gravy. Season to taste.

Liver and Bacon.—Slice liver and let it remain in cold water one hour, take out, dry and roll in flour. Fry thin slices of bacon crisp, remove bacon, put the liver in the pan and fry carefully and thoroughly.

Tripe.—Select the honey comb, cut into convenient pieces for serving and pour over warm water and let it remain in this about ten minutes; then drain thoroughly and again place the tripe in water in a spider and cook slowly until tender—about twenty minutes; have ready another spider with a little melted butter and lard. Drain the tripe, cover with an egg batter and fry a delicate brown. Tripe for six persons requires the batter made as follows: Two well-beaten eggs, one-fourth cup of milk and one-half cup of flour.

Mrs. McClary.

Directions for Preparing Sweetbreads.—Sweetbreads should be thrown into cold water the moment they come from the market, then wash well, allowing them to remain in cold water one hour. Then free from all fat, lard or not as you wish. Put them into boiling water in a granite or porcelain sauce pan, add a teaspoon of salt, stand over a moderate fire and parboil fifteen minutes, then throw them into ice cold water for five minutes, then remove any skin or rough parts. Now put in the refrigerator until ready to use. They will keep from thirty to forty hours. Always use a silver knife to cut sweetbreads. This process of parboiling and blanching is necessary in whatever form the sweetbreads are to be used.

Miss Alice J. Watkins.

Fried Sweetbreads.—Prepare sweetbreads according to directions, then cut them into nice pieces, dip them first in egg, then in bread crumbs, and fry in boiling fat. Serve with cream sauce.

Miss Alice J. Watkins.

Fried Sweetbreads, No. 2.—Fry several thin slices of bacon to a crisp. Cut three sweetbreads into slices and fry in bacon fat till done. Put them on a hot platter. Pour out fat and melt two tablespoons of butter in the pan, add juice of one-half lemon and pour over sweetbreads. If the butter is allowed to scorch the dish is ruined.

Creamed Sweetbreads.—Prepare two pairs of sweetbreads according to directions, then break into pieces and add one can of mushrooms. Squeeze over all the juice of one-half lemon. Put in a sauce pan one cup of cream, one of veal stock or juice of mushrooms, one small onion, a little mace and nutmeg. Put over fire and when hot stir in one tablespoon of flour which has been mixed with one and one-half tablespoons of butter. Let cook ten minutes, then strain and add sweetbreads; let this cook slowly ten minutes. Serve immediately.

Mrs. Hawkins.

Dressing for Fowls.—One quart of bread crumbs which have been chopped, not soaked; season with salt, pepper, sage, and a generous supply of butter; beat in one or two eggs. The best authorities say that dressing is the finest when it crumbles as the fowl is cut. Moisten with a little water or milk if desired.

Mrs. McClary.

Oyster Dressing.—One quart of oysters, add bread crumbs till you can mould like a loaf of bread, butter size of two eggs, pepper, salt and sage to taste.

Mrs. Grinnell.

To Cook a Turkey.—The turkey should be killed three or four days before it is cooked; wash thoroughly, then wipe dry the inside, and rub with fine salt; fill with dressing. Bake slowly four or five hours, according to size; or steam two hours and bake two, basting frequently.

Mrs. G. W. Hubbard.

Roast Goose (English Method).—Parboil the goose fifteen minutes to extract the oil. Stuff with a dressing made of one cup of mashed potato, one large onion, one tablespoonful each of butter and sage, one egg, salt and pepper to taste. Tie firmly and roast in a moderate oven. Baste frequently with salt and water. When brown cover with a greased paper to keep from burning. Roast about three hours.

*“Ne’er failed old Scotland to Produce
At each high tide her savory goose.”*

Roast Duck.—Prepare the same as goose, using turkey or goose dressing. Roast in a quick oven from one hour to an hour and one-half. Baste frequently.

Fricasseed Chicken.—Joint the chicken and place over the fire with sufficient water to cover. Boil until tender, then pour out any water remaining and brown chicken in the pot; add milk and cream, as much as required for gravy. Season with butter, pepper and salt; thicken with flour. Place the chicken on slices of toast and pour over it the gravy.

Mrs. Parmelee.

Fricasseed Chicken.—Take a spring chicken; cut at the joints; cook until tender; season with pepper and salt and a piece of butter; have ready soda biscuits; split them open and butter them; thicken the broth with flour, lay the chicken on a platter with the biscuit, and pour the gravy over.

Mrs. M. S. Mallon.

Cream Chicken and Mushrooms.—Prepare two chickens as for a stew; boil until tender. Pour the liquor off from a can of mushrooms and boil them twenty minutes with the chicken. Skim out the chicken and mushrooms on a platter, and pour over hot cream sauce.

Mrs. Temple.

Broiled Chicken.—About an hour before it is wanted cut open, and lay in a dripping pan—putting in the pan butter, pepper and salt, and a little water; cover closely. Set in a hot oven; when thoroughly steamed, take out and put on a broiler long enough to brown, and pour over the water, butter, etc., in the pan.

Mrs. Pitman.

Fried Chicken.—Roll the chicken in a little flour, fry in half butter and lard (considerable in the pan), have the butter and lard very hot; after both sides brown, cover over and cook slowly about one hour. If there is much butter or lard in the pan pour it out, then pour on half a cup of boiling water, hold the cover down tight for about five minutes for one side, turn the chicken and do the same for the other side, then leave the cover on until ready to serve.

Julia Goggin.

Smothered Chicken.—Rub the inside of the chicken with fine salt and a little pepper; sprinkle flour over the outside; put it, with a bit of butter size of a butternut, and about a pint of water, in the dripping pan; cover closely; set in the oven and cook one and one-half hours; baste frequently; turn once or twice, so as to cook evenly; then remove the cover and brown lightly; add one-half cup of cream and a teaspoonful of flour to the gravy in the pan; boil up and serve.

Mrs. G. W. Hubbard.

Chicken Pie.—Cook the chickens thoroughly. Season with pepper and salt after it is done. Make a good baking powder biscuit crust, with plenty of butter rolled in. Line the rim of a soup plate or platter with a strip of the pastry. Put the chicken in, free from bones, with as much of the broth as the plate will hold, with a good quantity of butter; cover with the pastry, making a cut in the center. The backbone in the center of the plate keeps up the crust.

Miss Meeker.

Curry of Chicken in Rice Border.—Boil until tender a four-pound chicken. This can be done the day before it is wanted to serve. When the chicken is cold, remove the skin and bones. Cut the meat into neat squares; put two tablespoonfuls of butter into a sauce pan; cut into it one onion; let this cook for about thirty minutes; it must not brown, but just be soft and yellow; then add two tablespoonfuls of flour; mix; add one pint of the liquor in which the chicken was boiled; stir constantly until it thickens; add one teaspoonful of Indian curry powder and one half of a teaspoonful of salt; add the

chicken; cover the pan and stand it on the back part of the fire for about twenty minutes. Arrange a neat border of nicely boiled rice around a meat dish, put the chicken in the center and serve.

Pressed Chicken.—Boil three chickens till well done; bone, and pull to pieces in flakes; season with butter, pepper and salt; then pour over it the broth in which it was boiled and mix well together. Put it into a pan or mould and press. Mrs. H. D. Hickok.

Chicken Terrapin.—Cut into small pieces enough of cold cooked chicken to measure one pint. Put one tablespoonful each of butter and flour in a sauce pan over the fire and stir till cooked, then add gradually one cupful of thin cream or milk and stir till thick. Add the chicken and when well heated three hard boiled eggs cut into pieces, and salt and pepper to season.

The Way Adam Dresses Partridges.—He breaks the skin over the breast bone, gives a sudden jerk to the left, another to the right, and the animal is completely skinned. The bones of the wings are broken close to the body, and all but the breast is thrown away. This is broiled on a forked stick before the fire, and is a bit altogether too good for a king. George Hawkins.

Mock Paté de Foie Gras.—Lard thickly over the top a calf's liver, put it in a sauce pan with one chopped onion, two bay leaves, a blade of mace, a half dozen pepper corns, six whole cloves, one salt spoon salt, a lump of loaf sugar and one pint of stock. Cover the pan and cook slowly three hours. When done remove the liver, cut it in slices, put them in an earthen dish and strain over the liquor. Stand aside over night. In the morning heat the liver, then pound it to a paste; add a teaspoon of salt, a salt spoon of white pepper and one-third of a pound of melted butter. Mix all well together and press through a sieve. Pack in small pots, smooth the top and pour over melted butter. Addie Stevenson.

Boudins à la Reine.—To every pint of finely chopped cooked chicken or veal allow one tablespoon of butter, half cup of cream, whites of three eggs and one tablespoon of chopped parsley, salt and pepper to taste. Melt the butter, add it to the chicken with the cream and seasoning, mix well, rubbing it to a paste with a spoon. Beat whites of eggs to a stiff froth and add carefully to the meat; fill cups two-thirds full and bake twenty minutes like custards in a pan of water. Serve with *Béchamel* sauce.

Boudins.—One pint of cold chopped meat. One tablespoon of butter, two tablespoons of dried bread crumbs, one-half cup of stock or boiling water, two beaten eggs, salt and pepper to taste. Put all ingredients over the fire and stir until nicely mixed. Fill custard cups two-thirds full, stand in a baking pan half filled with boiling water, and bake in a moderate oven twenty minutes. When done turn carefully on a heated dish, and pour around them cream, or *Béchamel* sauce.

Mrs. Chipperfield.

FISH AND MEAT SAUCES WITH RELISHES

*"The good things of life are not to be had singly,
But come to us with a mixture."*—Chas. Lamb

Drawn Butter Gravy.—Two tablespoons of butter, one of flour, rubbed together. Pour over it one cup of boiling water; boil a few minutes, add salt and pepper. Miss Childs.

Mint Sauce.—Chop mint very fine and put into vinegar with sugar. Let stand one hour before serving. Mrs. S. W. Gillett.

Butter Sauce.—Beat together one-half cupful of butter and one tablespoonful of flour. Pour on this mixture half a pint of boiling water. Place the sauce pan on the fire, and stir constantly until the sauce boils; then take from the fire immediately.

Cream Sauce.—One pint of cream (or milk, with one tablespoon of butter), one generous tablespoonful of flour, and salt and pepper to taste. Let the cream come to a boil. Have the flour mixed smooth with half a cupful of cream reserved from the pint; and stir it into the boiling cream. Add seasoning and boil three minutes. This sauce is good for delicate meats, fish and vegetables, and to pour around croquettes and omelets. Miss M. E. Parmelee.

White Sauce for Fish.—One quart of milk; add a small slice of onion, two sprigs of parsley, salt and pepper to taste, and boil. Stir four tablespoons of flour and four of butter till light, and mix with a little of the warm milk; then stir into the boiling milk; cook eight minutes, and strain. Miss Parloa.

To Make Gravy Brown.—If very brown gravy is desired place flour in a dry spider and stir constantly until it browns thoroughly, then when used stir with cold water as the ordinary thickening.

Tomato Sauce.—One-half of a small onion sliced and fried in one tablespoonful of butter; add one-half can of tomatoes, two cloves, salt and pepper. Cook twenty minutes—thicken with teaspoon of flour and strain. A little cayenne pepper and chopped parsley may be added if liked.

Mushroom Sauce.—Put a piece of butter the size of a walnut into a tin basin, and when it bubbles add a teaspoon (not heaping) of flour, when well cooked stir in a cupful of stock and half a teacup of the mushroom juice from the can, let it simmer for a minute or two, then after straining add one-half or three quarters of a can of mushrooms, pepper, salt and a few drops of lemon juice. When thoroughly hot it is ready to pour over the meat.

Sauce Tartare.—To one cup of mayonnaise dressing add one tablespoon each of capers and chopped cucumber pickles, one tablespoon of chopped parsley and one teaspoon of onion juice. Mix well and serve.

Piquante Sauce.—Two cupfuls of brown stock, four tablespoons of butter, two of flour, four of vinegar, one of chopped onion, one of chopped capers, two of chopped pickles, dash of cayenne, one teaspoon of sugar, one-half of salt, one of tarragon vinegar. Melt the butter in a sauce pan, add the flour and stir until well browned, draw to a cooler place, and slowly add the stock, stirring constantly. Add salt and cayenne and let simmer ten minutes. In another sauce pan, boil the vinegar, onion and sugar rapidly for five minutes, then add it to the sauce, also the capers, pickles and tarragon vinegar. Stir well and let cook for two minutes. If the sauce becomes too thick, dilute with a little water.

Maitre d'Hôtel Sauce.—Two tablespoonfuls of butter, one tablespoonful of chopped parsley, one tablespoonful of lemon juice, one-half teaspoonful of salt, one-half teaspoonful of pepper. Rub the butter to a cream, add salt, pepper and parsley chopped fine, then the lemon juice slowly. Spread it on broiled meat or fish.

Let the heat of the meat melt the butter. The dish must not be put in the oven after the sauce is spread, or the parsley will lose its freshness.

Caper Sauce.—Melt two tablespoons of butter, add one tablespoon of flour, stir till smooth, then add one and one-half cups of boiling water. Stir till cooked. Add two tablespoons of capers. Take from the fire and add two teaspoons lemon juice and the beaten yolk of one egg. Season with salt and pepper. Mrs. Hawkins.

Horse Radish Sauce for Fish.—Four tablespoons of cream whipped stiff, add one tablespoon of vinegar, three tablespoons of grated horse radish, a little cayenne pepper and salt. Mrs. L. C. Wead.

Sauce for Raw Oysters.—Cut a raw onion with a silver knife and scrape until the juice coats the knife blade; use knife for mixing the sauce. One-half cup of tomato catsup, juice of one lemon, one tablespoon of Worcestershire sauce, one-half teaspoon of salt, one-fourth teaspoon of paprika. Serve very cold. Mrs. Capron.

Béchamel Sauce.—Melt one tablespoonful of butter without burning, add one tablespoonful of flour and mix till smooth. Add one cup of cream or one-half cupful each of cream and stock; stir continually until it thickens. Season with salt and pepper and just before taking from the fire add quickly the beaten yolk of one egg.

Sauce Hollandaise.—Put two tablespoons of butter and a gill of water into a small sauce pan and slowly heat. Then pour this over the yolks of four eggs beaten to a cream, stand it over boiling water and stir until jelly like. Then add one-half teaspoon of salt, one tablespoonful of lemon juice, and a little white pepper; take a teaspoonful of butter on the end of a knife, and so touch it all over the top that the butter will be added little by little. Serve at once.

Mrs. Rorer.

“When we have succeeded then shall be our time to rejoice and freely laugh.”—*Buckley's Sophocles*.

Cranberry Jelly.—One quart of cranberries, one pound of sugar, and one pint of boiling water. Cook twenty minutes, strain, wet the mould and pour in the juice. Mrs. Frank Haven.

Mint Jelly.—One bunch of mint, one-half pint of boiling water, one teaspoonful of gelatine. When cold add a very little sugar, lemon juice and spiced vinegar. Strain and pour into mould.

Mrs. John Cantwell.

Cranberry Sauce.—One quart of cranberries put into one quart of cold water over a quick fire. When it comes to a boil pour off the water, add another quart of water and two cups of sugar; put on the back of the stove and cook slowly for about two and one-half hours.

Mrs. Breed.

Delmonico Apple.—One can each of peaches and apples heated. One pound of macaroons rolled, one pound of almonds blanched and chopped. Butter a baking dish and put in a layer of peaches, then one of macaroons, then nuts and then apples. Repeat until fruit is used. Put butter between each layer; bake until brown. To be used with meats.

Mrs. William Breed.

Fried Apples.—Cut tart apples in round slices, remove core and fry in butter, or in gravy after pork or ham has been fried.

Apple Charlotte.—Put in a buttered pudding dish a layer of grated apples, seasoned with butter, sugar and cinnamon; then a layer of cracker crumbs—alternate layers until the dish is filled—three layers will fill it—having cracker crumbs on top. Bake a light brown. To be served with meats.

Fouquet House.

Baked Bananas.—Make a syrup of three-quarters of a cupful of water, one-quarter of a cupful of lemon juice and one-half of a cupful of sugar for half a dozen bananas. Strip off the skins, cut into quarters, place in a deep baking dish, pour over the hot syrup and bake until tender, basting several times with the syrup.

Fried Bananas.—Peel, cut in halves, roll in bread crumbs, then in egg, and again in bread crumbs, fry in deep fat until brown. Serve with lemons cut in quarters.

Mrs. George Williamson.

CROQUETTES.

“To make them one must have a spark of genius.”

General Directions for Making Croquettes.

Sauce for Croquette Mixture.—(To this amount of sauce add two cupfuls of chopped meat). One tablespoonful of butter; one teaspoonful of onion juice; two tablespoonfuls of flour; one teaspoonful of salt; one cupful of cream; one-fourth teaspoonful of pepper; one egg; dash of cayenne; dash of nutmeg. Put the cream into a double boiler and scald. Rub the butter and flour together, add to the cream and stir until the sauce is thick, add seasoning, remove from the fire, and stir in the beaten egg, cook a moment, now add whatever meat desired, and pour on a platter to cool. Let stand two hours or more. Have ready a beaten egg, then take a tablespoon of the mixture, roll lightly between the hands into a ball. Have plenty of sifted crumbs on a board, roll the ball lightly on the crumbs into the shape of a cylinder, then drop in egg and roll again in the crumbs. When the lard is hot (see directions for frying), dip frying basket in lard to grease, take out and lay in the basket four croquettes and immerse in the hot fat to cook to a delicate brown. Take from the basket and place on a brown paper in the heater until ready to serve.

Note.—For frying, use good sweet lard in deep kettle. Substances which are moist, as fish balls, croquettes, oysters, corn meal mush, cold boiled rice, etc., should be first dipped in beaten egg, then rolled in sifted bread or cracker. A quantity of this can be prepared and kept ready for use. The temperature of the fat for frying should be high enough to brown a bit of bread in half a second. Use a frying basket. If preferred use olive oil or cottonseed oil instead of lard.

Chicken Croquettes.—One pint of cream come to a boil; thicken with two even tablespoonfuls of butter and four heaping tablespoonfuls of flour. Season with one-half teaspoonful salt; a *few grains* of cayenne pepper. The sauce should be very thick; add a beaten egg just as it is taken from the fire. One-half pound of chicken minced very fine; season with one-fourth teaspoonful of salt; one teaspoonful of chopped parsley; one teaspoonful of lemon juice; one teaspoonful of chopped celery; stir into the hot sauce; mix thoroughly; spread thin on a platter until perfectly cold and stiff. Shape croquettes, roll in the beaten white of an egg and cracker dust, and fry.

Mrs. L. C. Wead.

Note.—One four-pound chicken makes twenty-six croquettes.

Veal Croquettes.—Same as chicken.

Sweetbread Croquettes.—One pair of sweetbreads prepared according to directions. Make a cream sauce of the following: One tablespoon of butter, one gill of sweet cream, one-fourth teaspoon of white pepper, two tablespoons of flour, one tablespoon of chopped parsley. When this is cooked, take from the fire, add the sweetbreads, salt to taste, parsley, and, if you like, two teaspoons of chopped mushrooms, mix well and turn out to cool. They should stand at least five hours in a cool place to form nicely, then form into croquettes. Dip first in egg and then in bread crumbs and fry in boiling fat.

Miss Watkins.

Oyster Croquettes.—Boil twenty-five oysters in their liquor five minutes, drain and cut fine with a silver knife and drain again. Make a cream sauce of one tablespoon of butter, two of flour, one gill of oyster liquor and one gill of cream, when cooked add oysters and beaten yolks of two eggs. Cook a moment, take from the fire and add a tablespoon of chopped parsley, ten drops of onion juice, a grating of nutmeg, and salt and pepper to taste. Pour out on a platter and follow general directions for croquettes.

Jean Hawkins.

Oyster Croquettes.—One pint of cream, one tablespoon of butter, four large tablespoons of flour, salt and pepper to taste. Parboil one pint of oysters, drain and cut into quarters and mix with the cream sauce. Drop a spoonful into the crumbs, roll in eggs, then in crumbs again, repeat the eggs and crumbs and fry in very hot lard.

Mrs. John Cantwell.

Potato Croquettes.—Season cold mashed potatoes with salt, pepper and butter; moisten with sweet milk or cream; mix thoroughly with this one beaten egg, and then make up into small rolls, being careful to have the surface perfectly smooth; and fry a rich, golden brown in hot lard.

Rice and Meat Croquettes.—One cupful of boiled rice, one cupful of finely chopped cooked meat, any kind; one teaspoonful of salt, a little pepper, two tablespoonfuls of butter, half a cupful of milk, one egg. Put the milk on to boil, add the meat, rice and seasoning. When this boils, add the egg, well beaten, stir one minute. After cooling, shape, dip in egg and cracker crumbs and fry in hot lard.

Rice Croquettes.—One large cupful of cooked rice, half a cupful of milk, one egg, one tablespoonful of sugar, one of butter, half a teaspoonful of salt, a slight grating of nutmeg. Put the milk on to boil, and add the rice and seasoning. When it boils up add the egg, well beaten. Stir one minute; then take off and cool. When cold shape, roll in egg and cracker crumbs and fry in hot lard.

Mrs. W. H. King.

Macaroni Croquettes.—Cook three ounces (about twelve sticks) of macaroni and cut into one-fourth inch pieces. Rub one large tablespoon of butter and two of flour to a smooth paste and stir into one-half pint of boiling milk. Stir until a thick paste is formed. Then add two tablespoons of grated cheese, the yolks of two eggs and cook a moment; add the macaroni; salt and pepper to taste, and turn out to cool. Proceed as for any croquette. Serve with tomato sauce.

Mrs. Hawkins.

Royal Croquettes.—One-half pint of cooked breast of chicken, chopped fine; one-half pint of cooked sweetbreads *cut fine*. One gill of minced mushrooms. Follow “General Directions” given for making croquettes, adding a little lemon juice.

Cheese Croquettes.—Three tablespoonfuls of butter, one-fourth cup of flour, yolks of two eggs, two-thirds of a cup of milk, one and one-half cups of mild cheese grated, little salt and white pepper, dash of cayenne. Make a thick sauce of the butter, flour and milk, add yolks of the eggs unbeaten; when well blended add cheese. As soon as the cheese melts remove from the fire, add seasoning, spread in a shallow pan to cool. Turn on a board, cut in strips one-half inch thick and three inches long, dip in crumbs, eggs and crumbs again. Fry in deep fat. Serve for a cheese course.

Miss Mary Fay.

VEGETABLES.

*“The onion strong, the parsnip sweet,
The twining bean, the ruddy beet,
Yea, all the garden brings to light
Speak it a landscape of delight.”*

Note.—All green vegetables must be washed thoroughly in cold water and dropped into water which has been salted and is just beginning to boil. There should be a tablespoonful of salt for every two quarts of water. It is well to let old potatoes soak in salted water an hour or two before cooking.

Saratoga Fried Potatoes.—Cut with slicer into thin slices, which are improved by being put into cold water over night, with a small piece of alum, to make crisp. Rinse in cold water, and dry with a crash towel; fry to a light brown in boiling lard.

Mrs. Cherrier.

French Fried Potatoes.—Pare uncooked potatoes, divide them lengthwise in halves and each half in three pieces, let stand in salted water two hours, drain and wipe. Fry in good hot lard ten minutes, drain and dredge with a little salt.

Mrs. F. E. Taylor.

Potato Whip.—Beat one pint of mashed potato seasoned with salt, pepper, and a little milk. Two tablespoons of butter and the yolks of two eggs. When very light and creamy, add the well-beaten whites; heap lightly on a dish and brown in the oven.

Mrs. Lincoln.

Potatoes with Ham.—Mash six boiled potatoes with two tablespoonfuls of softened butter, add gradually two beaten eggs, and one-half pint of finely chopped boiled ham. Bake twenty minutes.

Mrs. Lincoln.

Lyonnaise Potatoes.—Put a piece of butter the size of an egg in a frying pan with one small, finely chopped onion. When this is browned put in slices of cold boiled potato; turn carefully until brown; add a teaspoonful of finely chopped parsley, salt and pepper.

Escaloped Potato.—Cut up cold boiled potatoes in small pieces; fill a quart dish. Put into a stew pan one pint of cream, piece of butter size of a small egg. Take a tablespoonful of flour, stir it into one-half cup of milk until smooth. Stir this into the cream when hot; let come to a boil; salt and pepper to taste. Pour this over potatoes, and loosen them with a fork so the cream will run through them. Bake three-quarters of an hour in a moderate oven.

Mrs. George Sabin.

Escaloped Potatoes—Raw.—Pare and slice them very thin; take as much milk as you think will cover them, and stir into this about a tablespoonful of flour—first in a little of the milk. Then, having put them in a dish with as much butter, pepper and salt as will season well, pour the milk over them, and bake an hour.

Mrs. H. D. Thompson.

Browned Sweet Potatoes.—Boil a little; slice thin and lay in a pudding dish; sprinkle each layer with a little salt, pepper, sugar and butter; put in the oven and brown.

Mrs. Spann.

Glazed Sweet Potatoes.—Boil the potatoes until nearly done, peel and cut into thick slices lengthwise. Put in a pan and sprinkle thickly with brown sugar and bits of butter. (For a good-sized tin of potatoes, use one-half cup of sugar and two tablespoons of butter). Cook from one hour to an hour and one-half in a moderate oven. Turn each piece several times while in the oven, that the pieces may be well covered with the sugar.

Addie Stevenson.

Southern Way.—Prepare sweet potatoes as above. Fill a baking dish with layers of the slices thickly covered with brown sugar and bits of butter. Cook in a hot oven for thirty minutes.

Warmed-up Potatoes.—Put one quart of sliced *new* potatoes, baked or boiled, into a spider and pour over them three-quarters of a cup of milk and half a cup of butter. Pepper and salt to taste. Heat on the back of the stove, then cook three minutes, chopping with a knife, and turning the potatoes to keep from burning.

Mrs. Channel.

Potato Puff.—One teacupful of chopped meat; one teacupful of mashed potato; two eggs; a little milk, to soften; season with salt and pepper. Bake half an hour.

Mrs. H. D. Hickok.

Stuffed Potatoes.—Bake potatoes of medium size, cut a piece of the skin from the flat side of the potatoes. Remove the inside, mash, and mix with it any highly seasoned meat, chopped fine, also a seasoning of butter, salt and pepper. Fill the skins rounding full. Set in the oven to brown over. If preferred leave out the meat.

Delmonico Potatoes.—Cut cold boiled potatoes very fine and to each pint allow a half pint of cream, two ounces of butter, a teaspoonful of salt, a dash of pepper; then put them in a baking dish about two inches deep, nearly cover them with the cream; put the butter (melted) over them; put dish in hot oven and brown nicely.

Table Talk.

Hashed and Browned Potatoes.—One quart of cooked potato cubes, two tablespoonfuls of butter, one tablespoonful of flour, one and one-half teaspoonfuls of salt, one-half teaspoonful of pepper, one teaspoonful of Liebig Company's Extract of beef, one teaspoonful of minced onion, one-half pint of water.

Put the onion and one tablespoonful of butter in a frying pan and set on the fire. When the onion begins to turn a light straw color, add the flour, and stir until smooth and frothy. Gradually add the water, and stir until it boils. Now add half the salt and pepper, as well as all the extract of meat, and cook for five minutes. Season the potatoes with the remainder of the salt and pepper, and stir them into the sauce. Cook for five minutes without stirring.

Put one tablespoonful of butter in a second frying pan and set on the fire. When quite hot, turn the potatoes into this pan, spreading them lightly, and cook for fifteen minutes, being careful not to burn the potatoes, but to brown them thoroughly. At the end of the quarter-hour, fold the potatoes over, and turn out on a warm dish, as if they were an omelet. Serve at once.

Hashed and Browned Potatoes, No. 2.—Chop cold boiled potatoes very fine; season with salt and pepper; to each potato allow one tablespoon of cream, mix well. Put a tablespoon of butter in a frying pan. When hot, put in the potato about one inch thick and press down smoothly and firmly. Cook slowly until the whole is nicely browned; fold over one half, cook a moment longer, and turn on a hot dish as an omelet.

Mrs. J. Lincoln.

Potatoes au Gratin.—Five potatoes, thoroughly cold, cut in small dice; make a cream sauce of one cup of milk, one tablespoonful of flour, one of butter, stir butter and flour, add milk, one level teaspoonful of salt, sprinkle of white pepper; add the potatoes, mix well with the sauce, put on small oval platter, cover with grated cheese and bake until brown.

Lucy King Allen.

Baked Squash.—Cut in pieces; scrape well; bake from one to one and one-half hours, according to the thickness of the squash. Equally good steamed three-fourths of an hour. Mash and season with butter.

Parsnips.—Boil until tender in a little salted water; take up; cut in strips and fry in melted butter.

Vegetable Oysters.—Wash and scrape well; cut into thin slices; put in boiling water; cook nearly one hour. Drain, if necessary, and add rich milk or cream; thicken slightly with corn starch; season well with butter, pepper and salt.

Fried Cabbage.—Take a small cabbage, chop fine, put in a frying pan with water enough to cover, and cook until tender. Then add one teacupful of sweet cream, piece of butter half the size of an egg, pepper and salt. Fry till nearly dry. Serve hot.

Mrs. Frank White.

Cauliflower.—Soak the cauliflower in salt and water half an hour, then boil in slightly salted water until tender. Drain and serve with cream sauce.

Mrs. Hawkins.

String Beans.—Cut off each end and remove the strings. Put in boiling water and cook at least two hours, or until tender. If the water has not boiled away, drain, and season with salt, pepper and butter; add a cup of sweet cream.

Shelled Beans.—Put beans into salted boiling water and cook until tender, then drain off the water, moisten them with butter and season with salt and pepper, add a little hot cream or cover with white sauce.

Peas.—Shell and put in boiling water; cook one-half hour; drain if necessary, and season with butter, pepper, salt, and cup of sweet cream. If liked, thicken a little with flour. Let all come to a boil and serve immediately.

Note.—Many serve the last two vegetables without liquid, simply seasoning with salt, pepper and butter. It is difficult to say just how long they should cook, so much depends upon the age and the length of time they have been gathered.

Spinach.—Pick over carefully a half peck of spinach, cut off roots; wash through several waters; drain by taking up in handfuls, shaking and pressing out all the remaining water. Put in kettle; add a cupful of hot water, stand over the fire and boil until tender, about fifteen or twenty minutes. Then drain in colander, cutting fine with knife. Some like it chopped very fine. Then put in a sauce pan with two tablespoonfuls of butter, salt and pepper to taste. Stir until very hot. Then serve.

Egg Plant.—Cut the egg-plant into slices one-quarter of an inch thick after removing the skin. Sprinkle the slices with salt, pile them one upon another. Place on them a plate holding a weight, let stand two hours or more to press out the juice. Dip the slices in egg and crumbs and fry on both sides in butter. Mrs. Belding.

Stewed Mushrooms.—Cut off the ends of the stalks and pare a pint of mushrooms; as each is prepared throw it into cold water in which is a little lemon juice. In a sauce pan put three ounces of butter, juice of half a lemon, salt and white pepper to taste. Cover the pan closely and let the mushrooms stew gently for twenty minutes, then thicken with one teaspoon of flour, after which add sufficient cream to make the sauce of proper consistency. Add a little grated nutmeg. If the mushrooms are not tender, cook five minutes longer.

Succotash.—Remove the corn from the cob, and an hour and a half before dinner put the cobs, with a few shelled beans, into cold water to boil; after one hour take out the cobs, put in the corn, and boil half an hour. There should be no more water at first than will be necessary to make the succotash of the right thickness, as having too much occasions a loss of richness imparted by the cobs. Before you take up, add butter, pepper and salt. This is a much better way than to boil the corn on the cob and then cut it off.

Mrs. A. G. Crooks.

Escaloped Onions.—Pare and slice enough onions to fill a baking dish; parboil in water till tender. Butter a dish, put in a layer of onions, sprinkle over a layer of crumbs, add salt and pepper, and a few bits of butter, then another layer of onions, etc. Continue so till the dish is full. Have the last layer crumbs. Put bits of butter over the top, pour over a half cup of cream and bake in a moderate oven one hour or less, according to the size of the dish.

Baked Spanish Onions.—Boil onions two hours, after which take out the inside of each one and chop. Mix with bread crumbs, butter, salt and pepper. Fill the onions with this dressing. Put into a pan and bake for one hour. Mrs. Breed.

Scalloped Tomatoes.—Place in a baking dish a layer of bread crumbs, then a layer of peeled, sliced tomatoes with bits of butter, a little pepper and salt, then bread crumbs, tomatoes, etc., until the dish is full—having the bread crumbs on top. Bake one hour.

Mrs. Parmelee.

Stuffed Tomatoes.—Six medium, smooth tomatoes, one-half teaspoonful of salt, a little pepper, one tablespoon of butter, one-half cupful of bread crumbs, a little sage if liked. Cut a slice from top of each, scoop out as much of the pulp and juice as possible without injuring the shape, mix pulp and juice with the other ingredients, and fill the tomatoes with this mixture. Put on the tops and bake slowly three-quarters of an hour. Slide the cake turner under the tomatoes and lift gently on to a hot platter, garnish with parsley and serve.

Stewed Tomatoes.—Pour boiling water over a dozen sound, ripe tomatoes; let them remain for a few moments; then peel off the skins, slice them and put them over the fire in a granite sauce pan. Stew them about forty minutes, then add a tablespoonful of butter, salt and pepper to taste; serve hot. If desired thicken with bread crumbs.

Fried Tomatoes.—Cut firm tomatoes in thick slices. Fry them in butter until brown, being very careful not to burn. If necessary add more butter while cooking; season with salt and pepper. Remove tomatoes to a hot platter and pour into the pan one cup of cream, when hot add carefully the beaten yolks of two eggs; take at once from the stove and pour over the tomatoes. Milk thickened with a little flour may be used instead of cream, adding a little butter. This is a good luncheon dish.

Esther H. Taylor.

Asparagus.—Take the tender part of the asparagus, cut stalks of equal length, and tie in bundles; boil in salted water for twenty minutes; have ready slices of nicely toasted bread; dip these in the asparagus liquor, butter them, and lay on a hot dish; drain the asparagus; untie and arrange on toast; pour over all hot cream seasoned with butter.

Mrs. Mallon.

Asparagus with Cream Sauce.—Boil asparagus about twenty minutes in salted water, drain and lay on hot platter, pouring cream sauce over the tender part.

“Fingers were made before forks.”—*Swift*.

Macaroni with Cheese.—Break and wash twelve sticks of macaroni, and boil *rapidly* for twenty-five minutes in two quarts of water with one tablespoonful of salt. Drain and add half a pint of cream sauce. Turn into a buttered escaloped dish. Sprinkle over the macaroni half a cupful each of grated cheese and bread crumbs mixed. Place in the oven and brown. It will take about twenty minutes.

Miss Parloa.

Macaroni.—Take a dozen sticks of macaroni; boil in strong salt and water; put into a baking dish a layer of macaroni; then bits of butter and a little salt; then a layer of grated cheese; and so on until the dish is full; fill up with milk, and set into the oven; cover over, bake an hour slowly, then remove the cover and brown nicely.

Mrs. M. K. Wead.

Italian Macaroni.—Cook macaroni. Have ready some grated cheese, chopped onion, (enough to flavor) tomato and stock. Butter a dish and put in a layer of macaroni, cheese, some tomato, a little onion, some stock, butter, salt and pepper. Continue in this way until the dish is full, pour over one teaspoon of Worcestershire sauce. Then set the dish on the range; stir all thoroughly; take from the range, put a layer of cheese over the top and bake.

Mrs. Hawkins.

Another Way.—Cook macaroni in salted water; take from the water and pour over a rich white sauce and serve with grated cheese.

Macaroni with Tomato Sauce.—Boil and drain as directed for plain boiled macaroni, pour over it one pint of tomato sauce.

Southern Way of Boiling Rice.—Pick over the rice; rinse it in cold water until perfectly clean; then put it in a pot of boiling water, allowing a quart of water to less than a teacup of rice; boil it hard seventeen minutes; drain off the water very close, and let it steam fifteen minutes with the lid off. When carefully done in this way each kernel stands out by itself, while it is perfectly tender.

Boiled Rice.—Put two quarts of boiling water into a stew pan; when the water boils hard pour in a cup of thoroughly washed rice and a good pinch of salt; let it boil hard for fifteen minutes, shaking the pan occasionally. Try the grain and if soft pour into a colander immediately and put it under the cold water faucet, shaking it well; put it back on the range and cover until ready to serve.

Stewed Celery with Cream Sauce.—Wash and scrape the tender white part of two heads of celery. Cut in pieces two inches long. Cover with boiling water and simmer gently half an hour. Season well with salt. Drain off the water, add a pint of cream sauce and serve.

Miss Parloa.

Stuffed Green Peppers.—Use green *sweet* peppers. Cut lengthwise and remove seeds. Put in boiling water for five minutes to parboil. Fill each one with a stuffing made of equal parts of softened bread crumbs and minced meat (chicken or veal preferred), well seasoned with salt, butter and a few drops of onion juice. Place in a baking dish with stock about one inch deep. Bake in a moderate oven one half hour. Some prefer it without onion.

Mrs. Beman.

Boston Baked Beans.—To one pint of dry beans allow a full half pound of pork, a large spoonful of molasses, one teaspoon each of salt, sugar and mustard. Soak the beans over night; in the morning put them in fresh water and simmer until tender, but do not let them break to pieces; skim them out of this water into a quart bean pot. Mix molasses, sugar, etc., together in hot water enough to fill the pot; cut the rind of pork in squares and put it with the beans; as the water cooks away fill the pot with more, adding the last water within three hours of serving. *Cook slowly* from eight to ten hours, or longer. Mrs. George Noyes.

Pork and Beans.—Two quarts of beans, soaked in water over night; in the morning, parboil them until tender; drain through a colander; boil a pound and a half of pork in three pints of water for half an hour. Then into this water in which the pork has been cooked, put the beans, and let them boil ten minutes; take all out into a baking dish; add one tablespoonful of molasses; bake several hours. Miss Chambers.

Pillau—(*Pronounced Pillaff*).—Make a rich broth of any kind of meat, using plenty of fat; add half a can of tomatoes, or you may use fresh tomatoes; cook thoroughly and strain through a colander; then to the liquid add one-third rice; cook slowly, stirring well at first, until all the liquid is absorbed and the rice is soft.

Charles S. Richardson.

Apple Brownies.—Take apples, if small, eight or nine, pare and quarter. Place in a pretty baking dish, the broad side up, and only one layer. Melt butter the size of an egg and pour over the apples. Cover with a cup of sugar and bake three hours. Excellent used as a vegetable. Mrs. Richardson.

Apple Fritters.—Peel and core four apples and cut in slices. Beat the yolks of two eggs light, to which add a gill of water, a pinch of salt and a pint of flour, then the beaten whites of the eggs. Slip the slices of apple into the batter and fry in hot lard. When cooked dust with powdered sugar.

Corn Cakes.—One half dozen ears of corn, two eggs, one heaping tablespoon of flour, one teaspoon of baking powder, two tablespoons of milk; pepper and salt. Cut the corn through each ear and press the milk from the corn with the back of a knife. Beat yolks and whip whites separately, adding whites the last thing. Fry on a griddle. Drop the batter from a spoon. Mrs. W. H. King.

Corn Cakes.—One dozen ears of grated corn, five tablespoonfuls of thick sweet cream, two tablespoonfuls of flour, yolks of two eggs, whites of three well-beaten eggs with a little salt. Do not turn them on the griddle until they are thoroughly cooked through, as it requires more time than for common griddle cakes. Fry in butter. This batter can be dropped into hot lard and fried, thus making corn fritters. Mrs. Ralph.

SALADS.

“It is a Spanish proverb that four persons are necessary for the proper preparation of salad—a spendthrift for oil, a miser for vinegar, a counsellor for salt, and a madman to stir it.”

Note.—A salad should come to the table fresh and crisp.

All kinds of meats and fish used for salads should be cut in small pieces and set on the ice in a marinade of two teaspoonfuls of vinegar, one of oil, one of salt, and one-fourth teaspoonful of white pepper. The French Dressing may be used as a marinade.

Rubbing a cut onion around the inside of a salad bowl is sufficient when only a slight onion flavor is desired. Lettuce should never be cut, but broken or torn apart.

The garnishes should be of the lightest and freshest kind. In arranging a salad, handle it very lightly and never use pressure to get it into form. The white leaves of the celery, the small leaves from the heart of a lettuce head, or the new leaves of the nasturtium, make pretty garnishes. Small round radishes may be arranged in a dish with lettuce salad; points of pickled beets or of lemons made by quartering slices of either, may be placed at the base of a salad; and wild roses, buttercups, nasturtiums and water-cresses are suitable for garnishes, if not used too freely.

Tarragon Vinegar for Salad Dressing.—Put green tarragon in a bottle, fill it with cider vinegar, place in a sauce pan of cold water and let it gradually come to a boil. Remove and cork.

Mrs. Beman.

Cooked Mayonnaise Dressing.—Add the well-beaten yolks of five eggs to five tablespoonfuls of vinegar, cook until stiff, be careful to stir clean from the sides of the bowl while cooking. Remove from the fire, add one tablespoonful of butter and stir until cool and perfectly mixed. When quite cold season to taste with salt, pepper (also mustard when making this dressing for cabbage salad), then with whipped cream to the required consistency, just before using.

Mrs. Edward Lawrence.

Mayonnaise Dressing, No. 1.—For three persons take the yolk of one egg, beaten very stiff; add oil slowly until very stiff; then add two teaspoonfuls of powdered mustard; salt and pepper to taste; after this, one tablespoonful of vinegar, and last of all the whites of two well-beaten eggs. If it should curdle, beat in another egg very slowly. Use egg beater.

Mrs. Calvin Skinner.

Mayonnaise Dressing, No. 2.—To the yolks of three or four eggs, *raw*, add a few drops of oil at a time, alternating with an occasional drop of lemon; stir constantly in a deep bowl, with a wooden spoon, in *one* direction; stir constantly, and add the oil gradually, putting in the lemon when it tastes of too much oil; add, at last, a little salt, mustard and red pepper. To three or four eggs, add half a bottle of oil, to one and one half lemons; a whole bottle to three lemons. When finished it should be thick and creamy.

Mrs. L. C. Wead.

Mayonnaise Dressing, No. 3.—To the yolks of three eggs (*raw*) add a little oil, a pinch of salt, beat with silver fork on platter until it thickens. Repeat this until you have it salt enough and quite thick (as the vinegar will thin it). Add the oil gradually, beating all of the time. Add at last juice of lemon or vinegar with a little mustard and red pepper to taste. Then add two tablespoonfuls of cream, whipped. Put in a cool place until ready to use.

Mrs. Breed.

Cream Dressing, No. 1.—Two eggs, one teaspoonful of salt, one-fourth of a teaspoonful of mustard, one-fourth of a teaspoonful of white pepper. Butter the size of a lemon. Three tablespoonfuls of vinegar. Cook until it thickens, stirring all the while. Add one cup of sweet cream whipped before pouring over the salad. For cabbage salad use one-half a cup of vinegar and cook cream in the dressing.

Mrs. W. H. King.

Cream Dressing, No. 2.—The yolks of two eggs, one cup of vinegar, one teaspoon each of mustard and salt, three teaspoons of sugar, butter the size of an egg. Stir all together and steam until the mixture thickens. When cold add beaten whites of the eggs mixed with one cup of whipped cream. Florence C. Mallon.

Cream Dressing, No. 3.—One-half cup of vinegar (if strong add two tablespoonfuls of water), two tablespoonfuls of butter, two teaspoonfuls of salt, a little red pepper. Heat the vinegar hot, add the butter, pepper and salt, put in three well-beaten eggs, stirring quickly. When thick set away to cool. When ready to serve the salad, add one cup of cream, whipped. Mrs. H. D. Thompson.

Salad Dressing with Lemon.—Put three cups of milk in double boiler with a piece of butter size of a walnut. When hot add the yolks of two eggs and one tablespoonful of flour beaten thoroughly and cook until of the consistency of cream. When cold add one level teaspoonful of mustard, three tablespoonfuls of sugar, two teaspoonfuls of salt, the juice of one lemon and a half a cup of vinegar. Strain through a fine sieve. This makes about one quart of dressing which will keep for weeks in a cool place. Add whipped cream when using. Mrs. Marshall.

French Dressing.—One saltspoon of salt, one-half saltspoon of pepper, three tablespoons of oil, and one tablespoon of vinegar or lemon juice. Mix salt and vinegar thoroughly before adding oil.

Chicken Salad.—Take equal parts of cold boiled chicken and celery. Cut in dice shape. Marinate meat and when ready mix with celery and pour over it mayonnaise or cream dressing. Lettuce may be used in place of celery. Use cream dressing No. 1.

Mrs. W. H. King.

Veal Salad.—Same as chicken.

Sweetbread Salad.—Two sets of calves' sweetbreads cooked until tender in slightly salted water, take off and put into cold water until cool, remove all outside covering and break into small pieces and set on ice until thoroughly cold. Then mix with this as much celery, cut into small pieces, as you have sweetbreads. One teacupful of English walnuts chopped small. Mix with regular Oil Mayonnaise Dressing.

Mrs. Edward Lawrence.

Shrimp Salad.—Take shrimps from the can and throw into ice water for a minute; reject all discolored ones; break into pieces, not too small (or do not break at all). Pour over them a French dressing and let stand in the ice-box one hour—drain and put on a bed of lettuce leaves; pour over a mayonnaise and garnish with pickled beets, chopped olives and sliced cucumbers, or an equal amount of celery may be added to the shrimps, then mix all *carefully* with mayonnaise and put on lettuce leaves.

Lobster Salad.—Cut the lobster into small pieces; season it well with salt, pepper and vinegar; let it stand an hour; then drain well and mix with small leaves of lettuce, not too fine; pour over your dressing just before putting on the table. Put small lettuce leaves around the salad.

Lobster Salad, East Indian.—Cut the meat in blocks half an inch square. Chop a medium sized onion with twelve capers, half a green pepper, a cucumber, six stoned olives. Mix with the lobster; also some shredded lettuce. Rub to a paste the yolks of two hard-boiled eggs, saltspoon of salt, teaspoon of curry, three tablespoons of oil and one of tarragon vinegar. Mix with the lobster and garnish with lettuce.

Mrs. Hawkins.

Fish Salad.—Take any cold, boiled, fresh fish and separate carefully; stir lightly with a little mayonnaise; make nests of crisp lettuce leaves, put a large spoonful of the mixture on each leaf with a spoonful of mayonnaise on top.

Oyster Salad.—Boil twenty oysters in their own liquor five minutes; drain; wash in cold water; dry and leave until very cold. Then mix with one-half cup of mayonnaise and serve on crisp salad leaves. Table Talk.

Potato Salad, No 1.—Cut one dozen cold boiled potatoes into dice; add cold beef, chicken or turkey—chopped—not too fine, and cover with mayonnaise. Should be made two hours before needed.

Mrs. George Williamson.

Potato Salad, No.2.—Use cream dressing No. 3. Cut two quarts of boiled potatoes in cubes. One cup of celery, four hard-boiled eggs, a little onion (scraped). Put these in alternate layers with the dressing, mix with a silver fork. (This will serve twelve people).

Mrs. H. D. Thompson.

Vegetable Salad.—Two sliced tomatoes, two sliced cucumbers, one sliced onion, a cupful of Lima beans, four good sized stalks of celery, a little chopped tarragon and parsley. Serve with French dressing.

The Shurtleff Salad.—“I cut the cold potato in small pieces, I chop some cold beets or a few pieces, quite fine. One small onion, I also chop fine; then I put the potato, beet and onion all together on a dish large enough to allow for mixing up. Then I put in salt, pepper, a little vinegar and a *good deal* of oil and mix thoroughly together. I then taste of it and if it doesn't taste just as I like it, I add salt or oil or whatever it seems to need. In their season I add thinly sliced cucumbers.” Keene Valley.

Note.—If oil in dressing is objectionable, boiled dressing may be used, but hard-boiled egg should be cut up with the potato.

Cabbage Salad.—Cut cabbage, one head, very fine, put in a dish and sprinkle with salt and pepper. Take one egg, one cup of cream, one cup of vinegar and a small piece of butter, beat all together, and let boil, then while hot pour it on the cabbage.

Mrs. S. E. Buttolph.

Egg Salad.—Boil one dozen eggs hard; cut in halves and take out eggs carefully; mash eight yolks; add an uncooked egg, and beat well; then add, slowly, two tablespoonfuls of oil, and, *as slowly*, the same quantity of butter; beat in pepper, mustard, salt and curry, to taste. Then add one and one-half tablespoonfuls of vinegar. Chop half the breast of a boiled chicken; mix well together; fill your eggs, and place them on lettuce leaves.

Mrs. Calvin Skinner.

Egg Salad.—Remove the shells from six hard-boiled eggs, cut them into halves and put each half on a lettuce leaf and arrange neatly on a platter. Chop fine two olives, one gherkin and a tablespoon of parsley. Make French dressing of five tablespoons of olive oil, two of tarragon vinegar, half a teaspoon of salt, saltspoon of pepper and half a teaspoon of grated onion. Sprinkle over the eggs the chopped gherkin, parsley and olives, pour over the dressing and stand in a cold place for fifteen minutes before serving.

Jean Hawkins.

Lettuce Salad.—One head of lettuce, one hard-boiled egg, one-half teaspoon of salt, a small mustard spoon of mustard, two good tablespoons of oil, one tablespoon of vinegar, tablespoon of mashed potatoes. Rub the yolks and potato to a powder, add salt, mustard and oil, beat well in the vinegar, cut the lettuce in a bowl with a thin slice of onion and the white of the egg. Add the dressing and mix by tossing with a fork.

Mrs. H. E. King.

Note.—Lettuce can be used with French dressing.

Waldorf Salad.—Pare, core and cut into dice four large tart apples. Add to them one quart of celery cut into cubes; mix all together with cream or mayonnaise dressing. Arrange on a salad dish and garnish with celery tips, equal parts of apple and celery is a good proportion.

Litz Dustin.

Waldorf Chiffonade Salad.—One head of lettuce, one head of chicory or escarolle, two small beets, two hard-boiled eggs, two boiled potatoes cut in pieces, a little celery sliced thin, two fresh tomatoes sliced on top of the dish. Pour over French dressing just before serving.
Mrs. William Breed.

Asparagus Salad.—Select tender stalks of asparagus, boil, set away to cool. Just before serving, pour over French or mayonnaise dressing.

Celery Salad.—Cut in inch lengths crisp celery. Let it be cold and just before serving mix with cold mayonnaise or cream dressing.
Miss M. E. Parmelee.

Cucumber Salad.—Pare and cut cucumbers in thin slices; put in cold water until ready to serve. Drain and place in bowl with ice; serve with salt, pepper and vinegar or French dressing. Thinly sliced onions may be mixed with the cucumbers, if desired.

Cucumber Boats.—Pare medium sized cucumbers and cut through the center lengthwise and scoop out the seeds; place in a pan of ice water until ready to serve. Prepare a salad of tomatoes and cucumbers, cut in small cubes, with cream dressing No. 1 and fill the boats with the salad just before serving and garnish with nasturtiums.
E. McClary.

Bean Salad.—Arrange lettuce leaves in dish, put in the center a pint of French beans. Cover the top with English walnuts (cooked if you prefer). Pour over enough French dressing to make as moist as you like.
Mrs. Breed.

Peas and Fruit Salad.—One can of French peas, one coffee cup of Malaga grapes (seeded), one coffee cup of English walnuts broken into small pieces, two tablespoonfuls of olive oil, one tablespoonful of Tarragon vinegar over this. Stir lightly together and let stand one hour. Before using put cooked mayonnaise dressing over all and serve immediately.
Mrs. Edward Lawrence.

Banana Salad.—Slice bananas on lettuce leaves or in the skin of the banana (cutting lengthwise one side and taking out the fruit very carefully). Put English walnuts over the fruit and French dressing made with one tablespoonful of vinegar, heaping saltspoonful and a half of salt, dash of cayenne pepper, (stir this until the salt is dissolved) add five tablespoonfuls of salad oil, small teaspoonful of grated onion. Whip with a silver fork until emulsified. This salad must be prepared just before serving. Mrs. Breed.

Fruit and Savory Salad.—A small ripe pineapple is peeled and shredded, a cupful of finely chopped celery and diced red peppers mixed. Marinate this with a little French dressing. Put on ice for fifteen minutes, after which toss through it with a silver fork a little mayonnaise dressing, then a half cupful of stiffly whipped cream. Serve on lettuce leaves. Mrs. William Breed.

Fruit Salad.—Cut three bananas, three oranges and one-half pound of Malaga grapes into small pieces, add one pint of fresh or canned pineapple cut in cubes. Mix with a cream dressing and serve very cold. Winifred Dustin.

Nut and Celery Salad.—Put one cup of shelled walnuts in a sauce pan, add two slices of onion, one-half teaspoon of salt, one bay leaf and a blade of mace. Cover with boiling water and boil ten minutes; throw into ice water to blanch, then dry on a towel. Cut into small pieces enough crisp celery to make one pint. Mix all together with cream or mayonnaise dressing. Jean Hawkins.

Orange and Nut Salad.—Prepare nuts as above. Peel oranges and separate the sections into small pieces. Mix the oranges and nuts and pour over a French dressing.

Nut and Olive Salad.—Take a cup of walnuts and blanch as directed. Cut two dozen of large olives in strips, hard boil four eggs and cut in quarters lengthwise. Mix together nuts and olives and marinate with a French dressing. Put on a dish that has been lined with lettuce leaves and garnish with the eggs.

Table Talk.

Tomato Salad, No. 1.—Cut six ripe tomatoes in slices, sprinkle on each layer a little pepper and salt and pour over them a mixture of oil and vinegar in the proportion of two tablespoons of oil to one of vinegar, sprinkle a very little chopped onion over the top and leave them in the dressing two hours. Serve. Mrs. W. H. King.

Tomato Salad, No. 2.—Cut ripe tomatoes, when peeled, into thick slices; have them very cold; place on a salad plate and pour over a mayonnaise dressing.

Tomato Salad, No. 3.—Peel firm, medium-sized tomatoes; cut a slice from the stem end, carefully remove the seeds and fill the cavity with the following: Pare one or two crisp cucumbers and a small onion; cut all fine and mix with a mayonnaise or cream dressing. Place tomatoes on lettuce leaf and pour over a dressing. French dressing may be used if preferred. The tomatoes may be filled with celery cut fine and mixed with dressing. Jean Hawkins.

Salad in Green Peppers.—Take six good sized peppers, cut in half, scoop out seeds and put the peppers in ice water to soak for two hours. Drain and fill with any preparation of fish or meat salad and put on top a spoonful of mayonnaise.

Sweetbread Salad.—Cut cold cooked sweetbreads into dice and mix with an equal quantity of celery. Cover with mayonnaise or cream dressing and garnish with lettuce.

Tomato Aspic.—Put one can of tomatoes, one slice of onion, two bay leaves, a few celery tops, teaspoon of salt, half a teaspoon of paprika in a sauce pan. Bring to the boiling point and add three-quarters of a box of gelatine, which has been soaked in half a cup of cold water for half an hour. Stir until dissolved, add the juice of half a lemon and strain. Pour into cups or fancy molds. Stand on ice for four or five hours. When time to serve turn out on a lettuce leaf. Serve as you would a whole tomato with mayonnaise dressing. Enough for twelve people. Mrs. John Lincoln.

Chicken Salad in Aspic.—Pour aspic jelly into small cups, when set take out the center and fill with chicken salad; melt the jelly taken out and pour over the tops of the cups. When ready to serve tip out of the cups on to a lettuce leaf and garnish with mayonnaise.

Aspic Jelly.—Five cups of rich consommé, one tablespoon of lemon juice, two tablespoons of tarragon vinegar, one box of gelatine. Soak the gelatine in some of the consommé one hour, then add to the remainder of the consommé, and put over the fire, when well dissolved stir for five minutes. Then strain through a flannel bag into any mold desired. Aspic jelly is used as a garnish for cold meats, fish or salads.

EGGS.

*"O, egg! within thine oval shell
What palate-tickling joys do dwell."*

Eggs should be boiled by putting into cold water. Gradually bring the kettle to a strong heat. When the water comes to a boil, it is sufficient for rare eggs. For hard boiled, twenty minutes should be given.

To Shaker Eggs.—Boil four minutes; take from the water; let stand long enough to cool sufficiently to handle; remove the shell, keeping the eggs from breaking by taking the skin with the shell; as fast as you get them ready, drop into a covered dish to keep hot; then add butter, pepper, salt, and a spoonful or two of sweet cream; dress it over the eggs, and serve for lunch or tea in side dishes.

Mrs. J. S. Phillips.

Scrambled Eggs.—Put a tablespoonful of butter into a hot frying pan, have ready half a dozen eggs broken in a bowl, mixed slightly. Turn them into the hot butter and stir briskly one way until they are cooked. Be careful that they do not get too hard. Many add a little milk to the eggs.

Creamed Eggs.—Boil six eggs twenty minutes. Make one pint of cream sauce. Have six slices of toast on a hot dish. Put a layer of sauce on each, then the whites of the eggs, cut in thin strips; and over this the yolks rubbed through a sieve. Place in the oven for about three minutes. Garnish with parsley and serve.

Miss M. E. Parmelee.

Egg Timbales.—Beat eight eggs without separating, add one rounded teaspoonful of salt, one-half of a teaspoonful of white pepper, one tablespoonful of chopped parsley, one teaspoonful of onion juice and a pint and a half of milk. Stir nicely together and fill small buttered timbale molds two-thirds full. Set the molds in

a deep pan partly filled with water, covered with buttered paper and place in a moderate oven until firm in the center, which will take from ten to twenty minutes. Serve with tomato sauce.

Mrs. McClary.

Eggs à la Newburg.—Boil hard four eggs, throw them into cold water for a minute and then remove the shells. Cut into halves and arrange on a heated platter, white side up. Put into a sauce pan one tablespoonful of butter and one of flour. When creamed add two-thirds of a cup of hot milk. When boiling take from the fire, add the well-beaten yolks of two eggs, bring to a scalding point again, add a small teaspoonful of salt, a dust of cayenne.

Lucy King Allen.

Baked Eggs.—For six people use eight eggs, one cupful of milk, one generous tablespoonful of butter, one teaspoonful of flour, half a teaspoonful of salt, pepper to taste, and one teaspoonful of chopped parsley. Put the butter in a frying pan, when melted put in the flour and stir until smooth and frothy; draw the pan back, and add gradually the cold milk, then the seasoning, after boiling up once, pour the sauce into a deep plate. Break the eggs carefully and drop into the sauce, and sprinkle over parsley. Place in a moderate oven and bake till the whites are set, say five minutes. Serve immediately, in the dish in which they are baked.

Mrs. Breed.

Omelet—Five eggs, beaten separately; five tablespoonfuls of milk; to the yolks add the milk, a pinch of salt, then the whites, beaten lightly; have your omelet pan ready with a large tablespoonful of melted butter; cook carefully on the top of the stove, and when well set put it in the oven to brown; fold it, and serve. Some say the salt should not be put in, as it takes from the lightness of the eggs.

William H. Barney.

Asparagus Omelet.—Boil two pounds of asparagus in a little water with a little salt, or steam until tender; chop fine; mix with five yolks and three whites of eggs well beaten; add two tablespoons of sweet cream; fry, and serve hot.

Mrs. C. L. Hubbard.

Bread Omelet.—Soak a teacup of bread crumbs in a cup of sweet milk over night; three eggs beaten separately; yolks with the bread and milk; stir in the whites, and fry brown; sprinkle over salt and pepper just before taking up. Sufficient for six persons.

Miss W. Childs.

Meat Omelet.—Beat six eggs quite light; have ready minced meat of ham, tongue, cold chicken or veal; put this into a dish with a little butter to warm through, but not fry; turn the eggs into a spider in which you have previously heated the butter; let the omelet brown lightly on the lower side, and the upper forming a thin custard; season to taste; put in the meat; fold the omelet over, and take up quickly; serve immediately.

Mrs. Farnham.

Poached or Dropped Eggs.—Have one quart of boiling water and one tablespoonful of salt in a frying pan. Break the eggs, one by one, into a saucer and slide carefully into the salted water. Dash with a spoon a little water over the egg to keep the top white. The beauty of a poached egg is for the yolk to be seen blushing through the white, which should be only just sufficiently hardened to form a transparent veil for the egg. Cook until the white is firm and lift out with a griddle cake turner, and serve immediately. Muffin rings may be placed in the water and an egg dropped into each ring.

Mrs. Belding.

Eggs with Tomato Sauce.—One-half of a small onion sliced, fried in half a tablespoon of butter. Add one-half a can of tomatoes, two cloves, salt, pepper, one tablespoon of flour rubbed with one-half a tablespoon of butter. When thick pour into a deep platter, drop on the sauce poached eggs and serve. This sauce is sufficient for six eggs. With graham gems this makes a nice course by itself.

Mrs. Breed.

Deviled Eggs.—Put five eggs into cold water and boil twenty minutes, then put into cold water. When cool remove the shells and cut in two lengthwise. Take out the yolks and press through a sieve. Add one tablespoonful of olive oil or butter, salt, pepper, mustard and vinegar to taste. Fill the whites with the mixture.

Eggs Stuffed with Sardines.—Boil twelve eggs steadily for fifteen minutes, then cover with cold water and set aside to cool. Cut a small slice off each egg large enough to remove the yolks without breaking the white. Take one medium sized can of boneless sardines, mash to a paste with the yolks of the eggs, add a little salt and the juice of a fresh lemon. Refill the whites and arrange the eggs in a nest of lettuce leaves.

Mabel Lawrence.

Scalloped Eggs.—One tablespoonful of corn starch, one tablespoonful of butter, one saltspoon of salt, one pinch of red pepper. Put these into one pint of boiling cream and stir until thick and smooth. Pour this sauce over one-half dozen deviled eggs, and bake lightly.

Lucia F. Gilbert.

Egg Puffs for Tea.—Break as many eggs as would be required, keeping the yolks each in a separate dish, add salt to the whites and whip; butter an iron griddle on which drop a spoonful of the whip, then place a yolk on each one. Season with salt and pepper, cover with whip, and when a nice brown, turn with a pan cake turner, brown and take up. Do not have the griddle too hot.

Mrs. F. E. Taylor.

Scotch Woodcock.—One tablespoon each of flour and butter rubbed together, six or seven hard boiled eggs chopped fine, one pint of milk, one small teaspoonful of anchovy paste, a little mustard. Serve on small squares of buttered toast.

Mrs. Frank Haven.

CHEESE DISHES AND SANDWICHES.

“Bachelor’s fare—bread and cheese and kisses.”—*Swift, Polite Conversations, I.*

Cheese Straws, No. 1.—Roll puff paste thin, sprinkle well with grated cheese and a little cayenne pepper, fold, roll out and repeat the process. Let it stand in a cool place for a time; then roll very thin; cut strips about one-fourth of an inch wide and three inches long and the same number of small rings. Bake in a slow oven ten or fifteen minutes. When done hang the rings on the sticks; the rings may be omitted and the sticks piled cob-house fashion on a fancy plate. Serve hot or cold as a course at dinner, or with the salad, or whenever a cheese course is allowable.

Cheese Straws, No. 2.—One cup of grated cheese, two tablespoonfuls of melted butter, yolk of one egg, a pinch of salt, a dash of cayenne pepper, two tablespoonfuls of cold water, one-half teaspoon of baking powder, one-half cup of flour. Roll and cut in strips and bake to a nice brown.

Mrs. S. T. Carpenter.

Cheese Fondue.—Melt two tablespoons of butter, add four tablespoons of flour and mix until smooth. Add one cup of milk or cream, stir continually until it cooks and becomes quite thick; take from the fire and add the beaten yolks of three eggs. Mix thoroughly, then add four tablespoons of grated parmesan cheese. Salt and pepper to taste. Beat the whites of the eggs to a stiff dry froth, add carefully to the mixture; butter a baking dish and bake in a quick oven twenty-five minutes or it may be put in soufflé dishes and baked ten minutes.

Litz Dustin.

Cheese Ramakins.—Put two ounces of bread and a gill of milk over the fire; when hot add two tablespoons of butter, four heaping tablespoons of grated cheese (more if domestic cheese is used) and a dash of red pepper; take from the fire and add the yolks of two eggs and the well-beaten whites of three. Turn into ramakin dishes and bake in a quick oven ten minutes.

Mrs. Breed.

Croutons with Cheese.—Cut slices of bread about one-half an inch thick and remove crusts. Then cut in any shape desired and toast a delicate brown. Have ready a cheese sauce made as follows: Scald half a pint of milk; rub one generous tablespoon of butter and two tablespoons of flour together and stir into the milk. Stir until it thickens, add yolk of one egg, two large tablespoons of grated cheese and a palatable seasoning of white pepper and salt. Put a large teaspoon of the sauce on a crouton and serve with cream soups or salads.

Mrs. J. E. Taylor.

Cottage Cheese, No. 1.—Take a pan of curdled milk and set on the stove or over hot water, heat thoroughly, but do not scald. Put a cheese cloth in the colander and pour in the curd. When well drained or slightly squeezed add a little salt and moisten with sweet cream. Make into balls.

Mrs. W. C. Orcutt.

Cottage Cheese, No. 2.—Have a pan half full of thick, sour milk, fill the pan with boiling water and let it stand two or three minutes, then drain in a colander pressed with a plate and a weight over it for a while, then add salt and cream or butter, and a little sage; make into balls.

Mrs. McClary.

Welsh Rarebit.—In a sauce pan put one-half of a cupful of milk and set over the fire; when hot add two cupfuls of grated or chopped rich cheese and stir until it melts. Add quickly one teaspoonful of made mustard, one-quarter of a teaspoonful of salt, one-half of a teaspoonful of paprika or a dash of cayenne and two well-beaten eggs. Stir for a moment until the mixture begins to thicken, pour over toast and serve at once.

Table Talk.

Sandwiches may be made of white, graham or brown bread and should be of fine grain and a day old. When the bread is ready, the butter should be spread on the loaf, and then a slice cut off evenly.

“They who have little butter must be content to spread thin their bread.”

Lettuce Sandwiches.—Spread the bread with mayonnaise dressing. Put between the slices from which the crust should be cut, small crisp lettuce leaves. Trim and shape the sandwiches before putting in the lettuce that it may not have to be cut. Serve as soon as possible after preparing. Mrs. J. E. Taylor.

Celery Sandwiches.—Cut the celery fine and mix with a little ice. Butter the bread; dry the celery on a cloth; mix with mayonnaise; spread it on the slice, cover it with another, and cut into the desired shape.

Egg Sandwiches.—Put the eggs into cold water, bring gradually to the boiling point and boil for forty-five minutes. This long boiling makes the yolks very mealy. Put into cold water, when cool remove the shells and put through a potato press or fine sieve. To each egg allow one-half teaspoonful of soft butter, a little vinegar, pepper and salt to taste. Mix to a paste; spread on the bread and use small crisp lettuce leaves between the slices.

Mrs. J. E. Taylor.

Watercress Sandwiches.—Wash the cress and dry in a cloth. Pick the leaves from the stems and season with salt. Lay the cress thickly on the buttered slice, cover with the other and press together.

Spanish Sandwiches.—Spread buttered graham bread with mustard; then with a layer of cottage cheese; and then with a layer of chopped olives mixed with mayonnaise.

Cheese Sandwiches.—Cream one roll of Neufchatel cheese. If a little hard, as it is apt to be, put in it a spoonful of milk or cream. Add a little salt and a dash of red pepper or paprika. Paprika, by the way, should always be used with cheese, as it develops the flavor better than any other pepper. Mix with the cheese half a cup of chopped or pounded nuts and spread on slices of rye, graham, whole wheat or Boston brown bread. The mixture loses half its delicious flavor if spread on white bread, and the brown breads are much more nourishing. Rye is the bread par excellence to use with this filling, a rye sandwich of this kind being enticingly appetizing.

Sardine Sandwiches.—One small box of sardines, yolk of one hard boiled egg, juice of one lemon and a little cayenne. Drain the sardines, remove skin and bones and mash with a fork. Add the egg yolk rubbed through a sieve, the lemon juice, cayenne and enough melted butter to make a paste. Do not butter the bread, but spread the paste directly on it.

Nut Sandwiches.—Chop the nuts very fine, making a mixture of one-half almonds, one-quarter English walnuts and the remainder hickory nuts. Butter the bread, slice, put on it a thin layer of the chopped nuts, a dust of salt, a sprinkle of grated cheese and cover with another slice.

Peanut Sandwiches.—Take one quart of freshly roasted peanuts, remove the outer shells and the inner red skins and pound to a paste. Add sufficient mayonnaise to enable you to spread it on the loaf, then cut in thin slices and press together.

Olive Sandwiches.—Butter slightly round thin slices of bread; lay between each sandwich one or two lettuce leaves and sliced olives, very thin, which have been prepared a few hours and kept on ice. Cover the lettuce and olives with cream salad dressing. Serve as soon as possible after preparing.

E. McClary.

Ham Sandwiches.—Chop cold boiled ham very fine, and to every cupful allow one tablespoonful of melted butter, the yolks of two hard boiled eggs, one teaspoonful of lemon juice, one-fourth of a teaspoon of dry mustard and one-fourth of a teaspoon of paprika. Pound all to a paste.

Cheese for Crackers or Sandwiches.—One-quarter of a pound of cheese cut in small pieces and put into a double boiler; add one-quarter of a teaspoon of salt, same of mustard, pinch of cayenne pepper, small piece of butter, one egg and one-half cup of milk. Allow the cheese to melt, mix egg, milk and other ingredients, add to the cheese, cook to the consistency of thick cream. This will curdle if cooked too long. Use cold.

Mrs. E. G. Mason.

Sweet sandwiches are often served at five o'clock teas. They are made from preserved fruits or figs, dates, etc. When made of the latter, the fruit must be chopped fine and moistened with orange or lemon juice. The fruits may be used separately or mixed, using those that blend. Cut the bread in fancy shapes, spreading the fruit thin. Nut sandwiches are best served with meat salads.

Orange Marmalade Sandwiches.—Toast, butter and spread with marmalade thin slices of bread. Place two together, cut in strips one inch wide. Serve hot.

BREAD, BREAKFAST AND TEA CAKES.

*“Now for the tea of our host,
Now for the rollicking bun,
Now for the muffins and toast,
And now for the gay Sally Lunn.”*

Hint for Making Bread.—During the cold weather all flour should be thoroughly warmed before mixing. Frost-bitten or chilled yeast will surely make black bread, and the fresher the yeast is the better the bread will be. The dough should be thoroughly kneaded, and care taken that it does not get chilled during the process of rising.
Ladd & Smallman.

Yeast.—Take six good-sized potatoes, pare and grate them; steep a small handful of hops in one pint of water and pour over the potatoes; then turn on boiling water until it thickens; add one-half cup of sugar, one tablespoonful of salt, one of ginger. When luke warm add one cupful of good yeast. This will make one gallon of yeast.
Mrs. E. A. Webster.

Bread.—One and one-half quarts of luke warm water, into which put one heaping tablespoon of sugar, add a little flour, and beat well; then stir in three-fourths of a cup of yeast, and enough flour to make a thick batter (in summer make a little thicker) and give it a good beating. In the morning add one tablespoon of mixed melted butter and lard, and an even tablespoon of salt, then add all of the flour necessary to knead; knead the dough sufficiently to work in the flour, then let it remain on the board covered by a pan until it rises some, perhaps fifteen or twenty minutes (by doing this it is much easier to knead into velvety and elastic dough); then knead about ten minutes and let rise until double its bulk. Then knead just enough to take out the air bubbles and put in the tins, let rise and when ready bake in a moderate oven.
Mrs. John Law.

Bread.—Take one pint of milk, one tablespoon each of butter and lard and let come to a boil; add one pint of water, tablespoon of sugar, salt, a yeast cake or one cup of home-made yeast; flour enough to mould from one-half to three-quarters of an hour. Knead as little as possible in the morning; shape into loaves and let rise before baking.

Mrs. L. C. Wead.

Franch Bread.—One pint of milk, six eggs, one-half cup of butter, two-thirds of a cup of sugar, one-half cup of yeast, flour enough to knead all together. In the morning knead again; cut in strips, braid and when light bake.

Mrs. Ralph.

Parker House Rolls.—Scald one pint of sweet milk, and when partly cooled melt in it one-half cup of white sugar and one tablespoon of lard or butter. When luke warm add one-half cup of yeast and place the mixture in the center of two quarts of flour. If for tea, set to rise early in the morning. When light mix and knead thoroughly, let rise again, then knead again for ten or fifteen minutes, then roll out thinner than for biscuit, cut out as for biscuit, and spread butter over half the surface, fold it upon the other, place upon tins so as not to touch each other. Let it rise again, and when light bake fifteen or twenty minutes.

Miss H. E. Keeler.

Meacham Rolls.—One cup of warm milk, one-fourth cup of butter, two tablespoons of sugar, one-fourth of a small cup of yeast, flour to knead at night softly and in the morning turn carefully on to the moulding board and roll out one-half inch thick; cut with biscuit cutter and spread with warm butter, fold these over half way; let rise very light and bake. If warm rolls are desired for supper leave the dough in a cool place until about three o'clock and then roll and cut as stated. The above makes eighteen rolls.

Mabel Earle Selkirk.

Cinnamon Rolls.—Take from bread dough in the morning the amount required for one medium loaf of bread and mix in one-half

cup of soft butter, put in a cool place until about three o'clock in the afternoon, then roll out thin and spread with warm butter and sugar. Sprinkle with cinnamon; then cut off strips three inches wide, and roll over until one and one-half inches in width; cut off slices and place in long gem tins to rise very light. Bake in a medium hot oven. For lemon rolls turn a little lemon extract into your hand and rub with the sugar and butter over the dough and then roll and cut the same as for the cinnamon rolls. Mabel Earle Selkirk.

Rolls.—One quart of sweet milk, three eggs, one cup of butter, one-half cup of sugar, two-thirds cup of yeast, flour for a thick batter. Let remain over night and mix for rolls as biscuit in the morning. Mrs. D. F. Soper.

Breakfast Rolls.—One quart of flour, a pinch of salt, butter the size of an egg rubbed in the flour, one-half cup of baker's yeast or one-fourth home-made yeast; mix with water and knead hard. Let it rise over night. In the morning make into rolls and let rise again. Bake twenty minutes. Mrs. F. J. Seaver.

Rolls for Tea.—One egg, one-half cup of butter, scant, one-half cup of sugar, one cup of milk, three teaspoonfuls of baking powder; flour enough to stiffen, so that it will drop from a spoon into hot gem pans. Bake in a very quick oven. The same recipe makes good graham rolls for breakfast, omitting the sugar. Mrs. J. E. Barry.

Finger Rolls.—Use any good recipe for rolls, and when ready to put in the tins take off pieces about the size of an egg and shape into narrow rolls about four inches long and place in tins. If a crust is liked all around place an inch apart, when light bake in a quick oven.

Crescents or Horse-Shoe Rolls.—Use recipe for Parker House rolls. When ready to put in tins roll the dough out to about one-half an inch in thickness, spread lightly with butter and cut in six-inch

squares, then each square across, making two triangles; commence at the longest side and roll towards the point and fasten, then bend in crescent shape and place on tins a little ways apart. When light bake in a quick oven and just before they are done brush lightly with a little sweet milk.

Bread Sticks.—Scald one pint of milk and while hot add two ounces of butter. When luke warm add a teaspoon of salt, one of sugar, and about one quart of sifted flour. Beat vigorously for five minutes, add a half yeast cake dissolved in half a cup of luke warm water, or half a cup of good yeast. Mix, cover and stand in a warm place over night. In the morning add the white of an egg beaten to a stiff froth, and sufficient flour to make a soft dough. Knead for five minutes, then pound until soft and velvety. Put back in a bowl until very light, then take a very small piece of the dough and roll it out into a long strip about the size of a thick lead pencil. Place on greased pans, when light brush them with a little white of an egg and water mixed, and bake in a quick oven ten or fifteen minutes.

Table Talk.

Raised Biscuit.—One pint of sweet milk, one-half cup of butter, one cup of home-made yeast, one tablespoon of sugar. Let the butter, milk and sugar come to the boiling point, then cool, sponge and add flour and the yeast. Let rise three times. This rule makes about one dozen and a half biscuits. Mrs. F. W. Lawrence.

French Rolls.—Three cups of sweet milk, a teaspoonful of salt, one-half cup of yeast or half a cake of compressed yeast, one cup of melted butter, add flour enough to make a stiff dough. Let it rise—better over night—and then add two well-beaten eggs; knead thoroughly, and let rise again. Make into balls about the size of an egg, then roll between the hands to make long rolls (about three inches). Place close together in two even rows on well-buttered pans. Cover and let rise again. Bake in a quick oven to a delicate brown. Mrs. T. Hawley.

Whole Wheat Bread.—Scald one cup of milk, add a teaspoon of butter, one of sugar, one of salt, and one cup of water. When luke warm add one-half a yeast cake dissolved in one-half cup of water; stir in three cups of whole wheat flour, and beat until light and smooth; let rise over night. In the morning add two or three cups of flour or enough to make a soft dough. Knead well and be careful not to add too much flour; let it rise till double its bulk. Shape into loaves. Put in tins and let rise. Bake forty-five minutes in a moderate oven.

Table Talk.

Buns.—One pint of sweet milk; one-half cup of yeast; half a cup of shortening; two-thirds of a cup of sugar; one small teaspoon of salt; raisins or English currants. Knead with flour to make the proper consistency.

Mrs. Clinton Stevens.

German Coffee Cakes.—Add half a cup of butter to a pint of luke warm milk, sift enough bread flour with a teaspoon of salt to make a batter as stiff as you can stir. Beat in half a cup of home-made yeast or half a yeast cake, and a cup of sugar, add two eggs and beat the batter until it blisters. In summer the dough should rise from eight to ten hours. In the morning add merely enough flour to roll out the dough. Let it rise two hours, then roll out until it is a little less than half an inch thick, cut into small cakes and let rise one-half hour, then bake for about twenty minutes in a quick oven. When they are cooled a little, break in halves and pile with their soft side up in a large dripping pan. Put them in a hot air oven for a day or two to become thoroughly dry.

Florence C. Mallon.

Coffee Bread.—One quart of flour, four teaspoons of baking powder, one-half cup of sugar, a piece of butter half the size of an egg, two well-beaten eggs, a little salt and enough milk to make a stiff batter.

Mrs. Frank Haven.

Graham Bread.—One cup of bread sponge; one and a half cups of sweet milk; a little less than half a cup of molasses; one even teaspoonful of soda; a little salt and ginger; stir with a spoon; add the amount of graham flour needed; let it stand until very light, and bake thoroughly.

Mrs. Hiram French.

Graham Bread.—One cup of sweet milk, one-half cup of New Orleans molasses, two tablespoons of sugar, one cup of bread sponge, one-half teaspoon of soda, one-half teaspoon of salt; stir in graham flour until stiff and smooth, and let rise over night or until light. Turn into baking pan without moulding or stirring, let rise a second time even with the top of the pan. Bake slowly one hour.

Nellie Scully.

Steamed Graham Bread.—Two cups of sweet milk, one of sour milk, one-half cup of sugar, one-half cup of molasses, five cups of graham flour, one teaspoonful of soda, one of salt; steam three hours.

Miss H. E. Keeler.

Steamed Brown Bread.—Two cups of sweet milk and one of sour; two cups of corn meal and one of graham flour. Into the milk put one teaspoonful of soda and one-half cup of molasses; salt; then add the meal and graham flour. Steam three or four hours. The batter will be very thin.

Mrs. McClary.

Brown Bread.—Two cups of graham or rye meal; one cup of Indian meal; stir together; add one large half cup of molasses; one-half cup of raisins, stoned; two cups of sour milk and two teaspoonfuls of soda; butter the dish thoroughly, and boil five or six hours.

Mrs. L. C. Wead.

Baking Powder Biscuit, No. 1.—One quart of flour; two heaping teaspoonfuls of baking powder; two tablespoons of butter. Sift baking powder with the flour; rub in the butter, and add one coffee cup of sweet milk; bake in a quick oven fifteen minutes.

Mrs. Mallon.

Baking Powder Biscuit, No. 2.—One quart of flour; three teaspoons of baking powder, a little salt, butter the size of a small egg; mix with sweet milk very soft. Mrs. Spann.

Soda Biscuit.—Put into one quart of flour two teaspoonfuls of cream of tartar and a little salt; add two tablespoonfuls of cream or one of butter; dissolve and add one teaspoonful of soda in a little hot water; mix the whole soft with milk. Mrs. C. L. Hubbard.

Raised Graham Rolls.—One cup of water, one tablespoon of lard or butter, a little salt, half a cup of yeast, half a cup of flour; add graham flour to make a stiff batter. Let it rise over night and in the morning add one egg, three tablespoonfuls of molasses, half a teaspoonful of soda and one-third of a cup of Indian meal. Beat thoroughly, put in the roll pans to rise, and bake in a quick oven. Mrs. H. K. White.

Graham Gems, No. 1.—Two cups of sour milk, one teaspoonful of soda, a little salt, melted butter the size of an egg, and graham flour until quite thick. Bake in hot iron gem moulds. Mrs. C. A. Wood.

Graham Gems, No. 2.—Four large cooking spoons of thick sour milk and two of cream or one of butter; one-half teaspoonful of soda, one-fourth cup of sugar, one egg, a little salt; one-fourth cup of flour and three-fourths cup of graham flour; make rather soft and bake in gem pans. Above makes eight or ten rolls. Mrs. McClary.

Scotch Biscuit.—One cup of thick sour cream; one and one-half cups of sour milk; one teaspoon of soda; salt. Knead with flour and roll out thin. Spread with sugar (white or maple). Roll like jelly cake; cut off the size of biscuit; bake quickly. Mrs. F. White.

Pop Overs, No. 1.—One scant cup of flour, one cup of milk, one egg. Put all together and beat hard for fifteen minutes. Have cups very hot with plenty of butter. Mrs. Breed.

Pop Overs, No. 2.—Two cups of sweet milk, two scant cups of flour, three eggs, salt. Beat eggs light; then add milk and flour and beat all five minutes. Pour into hot gem irons and bake in a quick but not scorching oven. Mrs. A. Munger.

Raised Muffins.—One pint of milk; a piece of butter the size of a butternut; three tablespoonfuls of yeast; add flour to make a thick batter, let rise over night; in the morning, add two well-beaten eggs, and bake in rings. Mrs. C. A. Wood.

Muffins, No. 1.—One egg, three-fourths of a cup of sugar, one-half cup of milk, two tablespoonfuls of melted butter, one cup of flour, pinch of salt, one teaspoonful of baking powder mixed in the flour. Bake about fifteen minutes. Carrie King Hall.

Muffins, No. 2.—One pint of flour; one cup of milk; one egg; one large tablespoonful of sugar; one teaspoonful of cream tartar; one-half teaspoonful of soda; butter the size of a walnut, melted with the soda in a little warm water. Mrs. F. J. Seaver.

Rice Crumpets.—One cup of cold boiled rice, one cup of sweet milk, one cup of flour, two eggs, one heaping teaspoon of baking powder, one and one-half tablespoons of melted butter, pinch of salt, one even tablespoon of sugar. Bake in piping hot gem pans in a quick oven. Mrs. E. G. Mason.

Laplanders.—Two eggs, beaten; one pint of milk; a little salt; one pint of flour; three tablespoons of melted butter. Heat the irons quite hot and grease them. Pour the mixture in and bake in a quick oven, in French roll irons, fifteen or twenty minutes. This makes two dozen. Mrs. B. Webster.

Nantucket Corn Pudding.—Grate twelve ears of uncooked corn, add two or three eggs, milk, a little powdered cracker, salt; mix about as thick as Indian pudding; bake in a deep dish; eat hot, with butter, for tea.
Mrs. Richardson.

Corn Cake, No. 1.—One egg; one cup of sour milk; one-half cup of sugar; one cup of flour; one cup of meal; one-half teaspoonful of soda; one teaspoonful of baking powder; one tablespoonful of butter; work the butter and sugar together, then beat in the egg.

Mrs. C. L. Hubbard.

Corn Cake, No. 2.—One-half cup of sour cream, three-fourths cup of sweet milk, one-half teaspoonful of soda (in the cream), one egg, one heaping tablespoonful of sugar, one-half teaspoonful of salt, one *small* cup of meal, the same of flour.

Mrs. Breed.

Parker House Corn Cake.—Mix one cup each of flour and Indian meal, one and one-half teaspoonfuls of cream tartar, one teaspoonful of soda, and a little salt, together. Mix one egg, one-half a cup of sugar, butter the size of an egg, and one cup of warm sweet milk together; then pour the liquid into the dry mixture; beat well and bake.

Miss Childs.

Washington Cake for Breakfast.—One egg, beaten; one small coffee cup of sweet milk; small half cup of yeast; butter the size of an egg; flour to make stiff, but not too stiff. Put in a tin and let rise over night. Bake for breakfast fifteen or twenty minutes.

Mrs. Helen Knapp.

Sally Lunn, No. 1.—One quart of flour, one generous pint of milk, two tablespoons of sugar, three of butter, two eggs, one teaspoon of salt, half a cup of yeast. Have the milk blood-warm, add the butter, the eggs well beaten and the yeast, then the flour, salt and sugar; beat all together and pour in greased pans to the depth of two or three inches. Let rise and bake.

Sally Lunn, No. 2.—Two eggs, two and one-half small cupfuls of flour, one cupful of sweet milk, two teaspoonfuls of cream tartar, one teaspoonful of soda, three tablespoonfuls of butter. Bake in a shallow tin.

Mrs. H. E. King.

Berry Tea Cakes.—One-half cup of sugar, one egg, three-fourths cup of milk, one level teaspoon of baking powder, piece of butter one-half the size of an egg. Flour sufficient for a stiff batter. Into this batter stir one cup of fresh berries or the canned ones without the juice. (Dried berries can be soaked for the same purpose).

Mrs. McClary.

Blueberry Cake.—One cup of butter, two cups of sugar, four cups of flour, two cups of blueberries, one-half cup of milk, three eggs, one teaspoon of cream tartar, one-half teaspoon of soda. Roll the blueberries in the flour and put them in the last thing.

Mrs. W. H. King.

German Toast.—One egg; one cup of milk. Dip into this slices of bread; butter a hot spider and brown the bread in it.

Mrs. Thorndike.

Coffee Cakes.—One quart of flour, butter one-half the size of an egg, three teaspoonfuls of baking powder, one teaspoonful of salt, mix as soft as can be rolled, cut in rings and fry in deep hot lard like doughnuts. Serve for breakfast with coffee.

Mrs. Leroy W. Hubbard.

Toast in Camp.—First, take plenty of crackers; second, have a good fire; third, put your cracker on a forked stick; (be sure and have your stick long enough) brown one side to the color of half-forgotten autumn; fourth, turn your cracker without dropping it in the ashes, and brown the other side till you can smell the fragrance of all the summers that are gone; fifth, butter slightly, and reclining on the boughs or against a mossy log, eat slowly and dream that life has only beauty and sweetness in it—the beauty of the deep woods, the sweetness of your toasted cracker; sixth, toast another.

M. S. Parmelee.

Griddle Cakes.—Two eggs, two cups of sour milk, one and one-half teaspoons of soda, butter the size of an egg, one-half teaspoon of sugar and one of salt; flour to make a thin batter. Cakes mixed the night before. Put in a cool place and in the morning let stand in a warm room ten or fifteen minutes before frying. If any batter is left, it can be used when making more cakes. Mrs. Ralph.

Wheat Griddle Cakes.—One pint of sour milk, one teaspoon of soda or sweet milk and two teaspoons of baking powder, two table-spoons of butter; salt; two eggs beaten light; flour for a batter; beat all thoroughly; fry on a griddle greased with a piece of salt pork.

Green Corn Griddle Cakes.—Grate the corn from twelve ears of boiled corn; two eggs, pepper, salt and a very little butter; one-half tea cup of flour; one-half tea cup of milk; stir well together and fry on a griddle. Mrs. Clinton Stevens.

Buckwheat Cakes.—One quart of luke-warm water; make a batter with the buckwheat flour; salt; three-quarters of a cup of yeast; let rise over night; in the morning add a teaspoon of soda and a little milk, which browns them. Mrs. Parmelee.

Corn Meal Griddle Cakes.—Beat one egg light, add one cup of sweet milk, one-half teaspoon of salt, one cup of corn meal and two-thirds of a cup of white flour sifted together with two heaping teaspoons of baking powder; beat well, lastly add one tablespoon of melted butter and beat again. Mrs. W. A. Short.

Waffles, No. 1.—One pint of sour milk; one pint of flour; two eggs beaten separately; one level teaspoonful of soda in the milk; one tablespoonful of melted butter; two-thirds of a teaspoonful of salt; stir in the whites of the eggs last, lightly. Cook in waffle irons over a hot fire. Mrs. Barney.

Waffles, No. 2.—One pint each of milk and flour, one tablespoon of butter, three eggs, two teaspoons of baking powder, a little salt, beat the eggs separately, very light. Mrs. Belding.

Ginger Bread, No. 1.—One cup each of molasses, sugar, sour milk and butter, two eggs, two teaspoons of soda, two scant teaspoons of ginger, three and one-half cups of flour. To be eaten warm. Makes two sheets in biscuit tins. Mrs. Belding.

Ginger Bread, No. 2.—One cup each of sour milk, sugar and molasses, three-fourths of a cup of butter, two eggs, one teaspoon of ginger, one heaping teaspoon of soda, three cups of flour. Mrs. S. Greeno.

Plain Ginger Bread.—One cup of warm water; into this put shortening the size of a large egg, one cup of molasses, one teaspoonful of soda, one teaspoonful of ginger, a little salt, and flour sufficient to make a thick batter; bake in a shallow tin. To be eaten warm. Mrs. McVickar.

Molasses Puff.—One egg, one cup of molasses, one-third cup of sugar, one cup of sour cream, salt, or scant half cup of butter, and one cup of sour milk, two and one-half cups of flour, two teaspoons of cinnamon, one even tablespoon of soda. Bake in shallow tins and cut in squares.

Fritters.—Two eggs, two cups of sour milk, a little salt, one teaspoon of soda, flour to make a batter quite stiff; drop by spoonfuls into hot lard. Mrs. Wells S. Dickinson.

Doughnuts, No. 1.—One cup of sugar, one egg, two tablespoons of cream in a cup filled up with milk, one teaspoon of cream tartar, one-half of soda, flour to roll soft. Mrs. J. P. Morse.

Doughnuts, No. 2.—One cup of sugar, butter half the size of an egg, scant, two eggs, three-fourths of a cup of thick sour milk, three-fourths of a teaspoon of soda, a little nutmeg, a pinch of salt, flour to roll out soft.
Mrs. Frank Haven.

Doughnuts, No. 3.—One egg, one cup of sugar, one cup of sweet milk, two tablespoons of melted butter, two teaspoons of baking powder, a little salt. Put sugar, egg and melted butter together and beat well. Put baking powder in about three-fourths of a pint of flour at first, then put in more if necessary. Put through a sieve to get out the lumps, do not work it much. Put milk in last and then let stand a few minutes, then cut out before frying.

Mrs. S. Robinson.

Plain Doughnuts, No. 1.—Three tea cups of thick sour milk, one of sour cream; add flour for a thick batter at night; in the morning add four small teaspoons of soda dissolved in a little milk, two teaspoons of salt, one egg beaten into the batter thoroughly. The dough must not be too stiff with flour.
Mrs. Clinton Stevens.

Plain Doughnuts, No. 2.—One cup of thick sour milk, one tablespoon of sour cream, half a teaspoon of soda, pinch of salt, flour to roll soft.
Miss Mary Meehan.

Plain Doughnuts, No. 3.—One cup of sour cream, one teaspoon of soda, one egg. Put the soda into the cream, beat the egg and pour into that, then beat together, putting in about one teaspoon of salt. Flour to roll out. Cut in strips and twist.
Mrs. Vilas.

Aunt Susan's Raised Doughnuts.—One quart of milk; one cup of butter; two cups of sugar; two eggs; one small cup of yeast. Prepare the sponge with flour at night.

Raised Doughnuts, No. 1.—Sponge at night by putting one and one-half pints of flour in a deep bowl. One pint of milk (scalded

and cooled), one-half cup of yeast or one yeast cake, one small teaspoonful of salt, one-half cup of butter and lard mixed cold into the sponge, and one egg well beaten. In the morning work in flour enough for medium stiff dough. Knead well and cut with a knife. Let this rise, when light, knead slightly, roll out, cut into cakes, put on a board and when sufficiently light, fry in lard.

Mrs. McVickar.

Raised Doughnuts, No. 2.—Three medium sized potatoes, boiled and mashed, then beaten with a silver fork until light and creamy, add a little cold water if necessary to make them so. One quart of water, lard one-half the size of an egg, one tablespoon of sugar, one teaspoon of salt, and one yeast cake. Make a sponge of the above at night. In the morning beat three eggs very light, and add them to one and one-half cups of sugar and beat again; melt together equal quantities of lard and butter, and take two-thirds of a cup, add it to the sugar and eggs, beat all thoroughly, then stir this into the sponge, add flour and knead thoroughly, and set to rise; let rise until very light, then knead carefully—just enough to take out the air bubbles. Roll out about as thick as for soda doughnuts and cut into doughnuts. Let rise again. Be sure and keep at the same temperature, air blowing on them will spoil them. When frying put the side next the board next to the lard. Do not have the lard as hot as for soda doughnuts.

Mrs. Thomas Adams.

Sour Cream Doughnuts.—Two eggs, two heaping teaspoons of cream tartar, one heaping coffee cup of sugar, nutmeg, all stirred together. Full two-thirds of a cup of sour cream, one and one-half coffee cups of sweet milk, one small teaspoon of salt, two teaspoonfuls of soda, throw in dry before the flour.

Mrs. Belding.

Crullers, No. 1.—Three eggs, three tablespoons of melted butter; five of sugar, one-fourth of a teaspoon of soda dissolved in a little milk; season with nutmeg. Flour to roll soft.

Mrs. Abbott.

Crullers, No. 2.—Two eggs well beaten, one cup of sugar, one cup of sweet milk, two heaping tablespoons of thick sour cream, one teaspoon of soda, two of cream tartar, one-half teaspoon of salt, flour to roll soft. Cut in three-inch squares, make three slits in center of each square with cheese straw cutter. Fry in hot lard and sprinkled with pulverized sugar if desired.

Mrs. W. H. King.

Rosettes.—Three tablespoons of butter, three of sugar, stirred to a cream; three eggs yolks and whites beaten separately; flour to roll quite hard; cut the dough into strips eight or nine inches long, one inch wide, and on one edge make cuts with a sharp knife one-third of an inch apart; form into rosettes; fry on under side; turn carefully, and brown lightly the upper side; sprinkle over sugar.

Mrs. McClary.

PIES AND PUDDINGS.

*"Praise us as we tasted,
Allow us as we prove."*

Pastry for One Pie.—One heaping cup of pastry flour, one salt-spoon each of salt and baking powder, and from one-third to one-half cup of lard and butter. Stir baking powder and salt in flour, then work in the lard and mix stiff with cold water; roll in butter—roll up like jelly cake, divide in two and use.

Pie Pastry.—Two cups of flour sifted twice, a little salt, large half cup of lard rubbed into the flour thoroughly. Water, very cold, say enough to mix, not soft, but have it hard; roll out the crust, put on plates; when filled put on the upper crust previously spread with butter, sprinkle with flour; then take it to the cold water faucet and let the water run over the pie, holding it slanting.

Annie Sheehan.

Fine Puff Pastry.—One quart of sifted flour—a little more for rolling pin and board; one cup of lard; same of butter; cut the butter and lard through the flour into small, thin shells, and mix with sufficient ice water to roll easily. Avoid kneading it, and use the hands as little as possible in mixing.

Mince Meat, No. 1.—Five pounds of beef, one pint of chopped suet. For one quart of chopped meat take two quarts of chopped apples, three pounds of brown sugar, one quart of molasses, two quarts of boiled cider, four pounds of seeded raisins, two pounds of currants, one-fourth of a pound of citron, one-fourth of a pound of orange peel, one-fourth of a pound of lemon peel. Chop the fruit very fine, add four tablespoonfuls of cinnamon and two of cloves. This makes about five gallons.

Mrs. S. T. Carpenter.

Mince Meat, No. 2.—Salt and pepper the meat and measure when chopped fine. For each quart of meat add one pint of raw chopped suet, three quarts of chopped apples (not chopped too fine), two quarts of sugar, one and one-half pints of molasses, one pint of boiled cider, four nutmegs, two teaspoons of ground cloves, two of lemon extract, three tablespoons of cinnamon, three pints of seeded raisins, (citron and currants if liked), one pint of the meat broth or water. Two and one-fourth pounds of good meat make one quart when chopped.

Mrs. Spann.

Apple Pie.—Line a plate with pastry, making edges as for custard pie. Pare tart, juicy apples; cut into quarters, dividing again if the apples are large; dip them in water and place on the bottom crust, putting them closely around the edge. Add one cup of sugar, cinnamon and bits of butter. Wet the edge of the bottom crust and put on the cover, pressing the two together with the palm of the hand.

Mrs. McClary.

How to Cook a Pumpkin.—Use the small sugar pumpkins. Remove the soft part and the seeds, cut into small pieces, put in a porcelain kettle with a little water, cover and cook slowly until tender, then remove the cover and cook a long time until dry. Press through a colander and it is ready for use; this pumpkin can be kept for winter use by spreading on plates and drying slowly in the heater.

Maggie O'Connor.

Pumpkin Pie.—One cup of strained pumpkin, one-half cup of sugar, one egg, two tablespoons of molasses, small half teaspoon of ginger, one teaspoon of cinnamon, one pint of sweet milk. Line a plate with pastry and pour in the mixture. Bake carefully about three-quarters of an hour.

Maggie O'Connor.

Squash Pie.—Made the same as pumpkin.

Sweet Potato Pie.—When the potatoes are dry and mealy take a quart, after they have been pared, boiled and mashed, a quart of milk, three or four eggs, salt, nutmeg, cinnamon and sugar to taste; bake the same as a squash pies. If the potatoes are very moist, use less milk.
Miss Parloa's Cook Book.

Prune Filling.—Stew one pound of prunes in cold water about three hours; when nearly done put in one cup of sugar, and stir most of the time, take off and put through a colander hot; the mixture must be thick.
Annie Sheehan.

Lemon Meringue Pie.—One and one-half coffee cups of sugar, grated outside and juice of one lemon, five eggs, whites of three reserved for meringue, two good tablespoons of flour and three-fourths of a cup of hot water, a pinch of salt. Beat the flour, sugar and eggs together; add the water to the lemon juice and stir with the flour, etc. Make the meringue with the whites of the eggs and two tablespoons of sugar. Pour into a crust previously baked.

Mrs. Belding.

Lemon Pie, No. 1.—One large or two small lemons, the yolks of four eggs, eight tablespoons of sugar and one of butter. Make a meringue of the whites of the eggs and four tablespoons of sugar.

Alice L. Hyde.

Lemon Pie, No. 2.—One cup each of sugar and boiling water, one lemon, piece of butter the size of a butternut, two tablespoons of corn starch, the yolks of two eggs. Put in a double boiler and cook until thick, stirring most of the time. Pour into a crust previously baked. Make a meringue of the whites of the eggs.

Mrs. Julia Noland.

Lemon Pie, No. 3.—Juice and grated rind of one lemon; one tea cupful of sugar; two eggs; two large crackers (or three tablespoonfuls of corn starch) and one large cup of water; a small piece of

butter; put the water and sugar on the stove to boil; pound the crackers fine and mix with the water and sugar, then the yolks of the eggs; make one rich crust and bake; then fill with the boiling custard. Have ready the whites of the eggs beaten to a stiff froth with one tablespoonful of sugar; spread over the top and brown in a hot oven three minutes.

Mrs. Dwight Dickinson.

Lemon Pie, No. 4.—Mix the juice and grated rind of one lemon with one-half cup of chopped raisins and one tart apple chopped fine. Roll one cracker fine and mix with one tablespoonful of melted butter. Beat the yolks of three eggs very light and the white of one, then beat *all* together, adding one large cup of sugar and a little salt. Pour into a pie plate lined with pastry, and bake until the crust is done. Then cover with the meringue made from the remaining whites of the eggs and return to the oven to brown.

Mrs. Franklin S. Cooley.

Currant Pie.—One cup of mashed currants, one cup of sugar, one egg, one tablespoonful of flour, and one tablespoonful of water. Place in double or tart crust.

Mrs. J. W. Leighton.

Pieplant Pie, No. 1.—One tea cup of chopped pieplant, one good cup of sugar, one egg, butter the size of a large walnut, one tablespoonful of flour, four tablespoonfuls of water, one teaspoonful of lemon extract. This is better with a top crust.

Mrs. James Sawyer.

Pieplant Pie, No. 2.—One coffee cup of chopped and drained pieplant, one of sugar, one tablespoon of flour, yolks of two eggs, butter the size of a walnut, and juice of one lemon. Use whites of eggs for meringue.

Mrs. Belding.

Orange Pie.—The juice of two large oranges, grated rind of one, one cupful each of water and sugar, two level tablespoons of corn starch, a little salt, two eggs. Make custard and meringue same as for lemon pie.

Jumble Pie.—One cup of butter, two cups of sugar, five eggs, three cups of dried stewed apples—strained; spice to taste; bake like a tart pie. Miss Greeno.

Raisin Pie.—One cup of raisins, chopped, one-half cup of water, one lemon, two tablespoonfuls of flour; frost with the whites of eggs. Mrs. R. S. Brown.

Marlborough Pie.—Six tablespoonfuls of stewed apple, six tablespoonfuls of sugar, three eggs, one-half a cup of sweet cream, and a little cinnamon; leave out the whites of two eggs for frosting. The juice and grated rind of a lemon are sometimes added, and in the place of the cream the same amount of butter may be used.

Mrs. Botham.

Cocoanut Pie.—One and one-half cups of desiccated cocoanut; one quart of sweet milk; three eggs, reserving the white of one egg; one-half a cup of sugar; season, bake and frost. One cup of rolled butternut meats may be substituted instead of cocoanut.

Mrs. O. L. Ballard.

Cranberry Pie.—One cup of cranberries, one cup of sugar, one cup of cold water, one cup of seeded raisins, one teaspoon of flour in a little water, cook all till it thickens, when cold add one teaspoon of vanilla. Bake with two crusts. Mrs. George Furness.

Custard Pie.—One pint of milk, three eggs, pinch of salt, three and one-half tablespoons of sugar, flavor to taste. Bake carefully. Miss Meehan.

Meringue Custard Pie.—Yolks of four eggs, sugar to taste, pinch of salt, and milk to fill a medium-sized plate. Line a plate with pastry and put in the custard. Bake carefully. Grate nutmeg on the top when taken from the oven. Test by inserting a knife in the center; if no custard adheres the pie is done. Make meringue of whites of four eggs, and brown carefully. Mrs. Gurley.

Cream Pie.—Scald together one and one-half cups of milk and one-half cup of sugar; piece of butter the size of a walnut; add to this one-half a cup of milk, one tablespoonful of starch, yolks of two eggs, and a very little salt; season with lemon; when about as thick as cream put into the crust, which has been baked first, and brown in the oven.

Mrs. W. C. Stevens.

Chocolate and Cream Pie.—Line a deep pie plate with good paste. Prick in several places with a fork to prevent blistering and bake a delicate brown. For filling put over the fire in a double boiler one large cup and a half of sweet milk, in which put a piece of butter as large as an English walnut. Stir together one-half a cup of sugar, one small half cup of flour, a small half cup of milk, and the yolks of two eggs, well beaten. Mix well and add to the milk above. When it boils, stir until it thickens and is well cooked. Take off the fire, flavor with one teaspoonful of vanilla. Beat with a silver fork hard for five or ten minutes, which greatly improves the custard. Fill the baked crust with the custard. Beat the whites of the eggs stiff, add two tablespoonfuls of sugar, flavor with lemon or vanilla. Spread over the custard and brown lightly. For chocolate pie use the above receipt, adding two tablespoonfuls of chocolate, melted.

Miss E. J. Flanders.

Chocolate Pie.—The yolks of three eggs, two blocks of chocolate grated, two heaping tablespoonfuls of corn starch, butter the size of an egg, one cup of sugar, two cups of sweet milk; beat the whites to a stiff froth; sweeten, and flavor with vanilla, and frost over the top. This will make two pies.

Mrs. F. J. Seaver.

Dutch Pie.—One cup of rich sweet cream, one-half a cup of sugar, two heaping tablespoons of flour; mix the flour and sugar, add the cream, and stir until smooth. Line a plate with pastry, making edges as for a custard pie. Pare, core and quarter enough tart apples to half fill the crust; steam or cook the apples until they soften without losing their shape, then place them in the crust and pour over the cream mixture. Bake until the cream thickens in the center of the pie; cool a little and serve.

Mrs. E. G. Mason.

Cherry Pie.—Line your pie plate with good crust, fill half full of ripe cherries which have been stoned, sprinkle over them about a cupful of sugar, a teaspoon of sifted flour and a few bits of butter; now fill the crust full of the cherries. Cover with the upper crust and bake.

Cherry Pie with Whipped Cream.—Line a pie plate with a rich crust, prick it with a fork and bake quickly in a hot oven; when rather cool spread with a layer of preserved cherries and cover with sweetened whipped cream flavored with vanilla. Jelly or jam may be used in place of cherries. Mrs. McClary.

Apple Puffs.—Take good puff paste; cut round, using the same cutter for both upper and under crust; moisten the edge of the under crust with cold water, and put on a little of the filling; then take the upper crust and work with the fingers, so as to enlarge the center without changing the form of the edge, giving it somewhat the shape of a hat; put it over the under crust, pressing the edges together.

For the Filling.—To a quart of stewed apple—stewed with as little water as possible—take a tablespoonful of butter; sugar, nutmeg and cinnamon to taste. This must be done the day before the puffs are made. In summer put upon ice. Mrs. C. Skinner.

Note.—To prevent the syrup of juicy pies escaping take a strip of muslin one inch wide, wet in cold water, and lay it around the pie half upon the pie and half upon the plate, pressing it either side. Remove as soon as the pie is taken from the oven.

In making berry pies it is well to sprinkle powdered cracker over the berries instead of flour.

Tart Crust.—One cup of lard, one tablespoonful of white sugar, the white of one egg, beaten to a froth, three tablespoonfuls of water, and a little salt. Mrs. H. R. Thompson.

Lemon Tarts.—Bake a rich crust the same as for other tarts.

For Filling.—The juice and grated rind of one and one-half or two lemons, one cup of sugar, three eggs. Cook in a double boiler until of the right thickness. When cool fill the shells. Make a meringue of four tablespoons of powdered sugar and the whites of two eggs.

Carrie King Hall.

Cherry Tarts.—Fill tart shells with thick cherry preserves.

“Sweet lady, tell me—can you make a pudding?”

Fruit Pudding.—One cup of raisins, stoned and chopped, one cup of chopped suet, one cup of molasses, one cup of sour milk, one teaspoonful of soda, a pinch of salt, four cups of flour, cinnamon and cloves; steam three hours; serve with a rich sauce; see “Sauces.”

Mrs. Hiram H. Thompson.

Suet Pudding, No. 1.—One cup of suet chopped, one cup of molasses, two cups of chopped raisins, one cup of sweet milk, four cups of flour, one egg, one teaspoonful of salt; boil or steam three hours.

Mrs. Willard.

Suet Pudding, No. 2.—One and one-half cups of chopped suet, one and one-half cups of sweet milk, one cup of molasses, one teaspoon each of salt, cloves, cinnamon and soda, two cups of raisins, one-half a cup of citron, two cups of sifted flour. Mix in the order named, place in a two-quart pudding mould and steam four hours continuously. A melon mould is a good shape.

Mrs. Hawkins.

English Plum Pudding.—One-half pound each of bread crumbs, raisins and English currants; one-fourth pound each of citron and suet; one coffee cupful of sugar, a teaspoon of cinnamon, an even one of ginger, one nutmeg, one pint of sweet milk, one teaspoonful of baking powder, five eggs, well beaten, stirred into the milk and added last, with one-half a cup of coffee or any desired flavoring. Steam six hours. Serve with a rich sauce.

Libbie Rogers McKenan.

Woodford Pudding.—Beat the yolks of three eggs well, add one cup of sugar, one-half a cup of butter rubbed to a cream, one cup of flour and one cup of jam (blackberry) or preserves, one-half a salt-spoon of cinnamon and whites of three eggs, beaten stiff, and one teaspoonful of soda dissolved in three teaspoonfuls of sour milk. Put in a pudding dish and bake slowly in a moderate oven from thirty to forty minutes. Serve with plain or whipped cream.

Miss Mary Fay.

Forest Pudding.—One cup of cold water, one-half a cup of molasses, dissolve a teaspoon of soda in a tablespoonful of boiling water and mix with the molasses; one-half a cup of brown sugar, one-half a cup of suet, one cup of raisins, flour to make the thickness of cup cakes. Steam two hours.

Mrs. James Sawyer.

Fig Pudding.—One cup of molasses, one cup of milk, one-half a pound of raisins, one-half a pound of figs, chopped a little, one scant cup of butter, one teaspoon of soda, one-half teaspoon each of cinnamon and cloves, three cups of flour. Steam two and one-half hours in a tin with a tube in the center. Serve with any kind of sauce desired.

Mrs. McClary.

Graham Pudding, No. 1.—One and one-half cups of graham flour, one cup of sweet milk, one of molasses, one teaspoonful of soda, two teaspoonfuls of cinnamon, one tablespoonful of melted butter; steam three hours and serve with a rich sauce. To the above may be added, if desired, a good half cup of raisins and one egg.

Mrs. Abbott.

Graham Pudding, No. 2.—One egg, one cup of sugar, one-half a cup of molasses, three tablespoons of melted butter, one cup of not very sour milk, one and two-thirds of a cup of graham flour, one cup of raisins, one teaspoon of soda, and one teaspoon of baking powder. Steam three hours.

Mrs. F. W. Lawrence.

Blueberry Pudding.—One quart of flour, three pints of blueberries, one pint of molasses, one teaspoonful of soda, one teaspoonful of salt. Steam three hours. Serve with sauce.

Mrs. Thomas Hawley.

Puff Pudding.—One pint of flour, two teaspoons of baking powder, a little salt, milk to make a stiff batter. Put one-half of the batter in a pudding dish; then a generous layer of fruit with a sprinkling of sugar, then the remainder of the batter. Steam one hour. Serve with whipped cream and sugar or sauce.

Rolly Polly.—Take good soda biscuit crust, roll one-half inch thick and spread with any kind of fruit—fresh, preserved or dried. Roll over and over, fastening the ends so the fruit will not escape. Steam one hour and a half. Serve with cream and sugar or sauce. Dried fruit must be first soaked in water.

Coffee Pudding.—Moisten one quart of bread crumbs with coffee, one cup of brown sugar, one cup of chopped raisins, two tablespoons of flour, three eggs beaten light, season with one-half teaspoon of cinnamon, one-fourth teaspoon of cloves, one-fourth teaspoon of nutmeg. Steam one hour.

Mrs. Capron.

Cranberry Pudding.—One-half cup of sugar, piece of butter the size of a walnut, one egg, one-half a cup of milk, one and one-half cups of flour, one teaspoon of baking powder, one-half pint of cranberries. Steam three-quarters of an hour. See sauces.

Mrs. Marshall Howard.

Steamed Cottage Pudding.—One cup of sugar, one egg, two tablespoonfuls of melted butter, one cup of sweet milk, two cups of flour, one teaspoonful of cream tartar, one-half teaspoonful of soda. Steam one hour. To be eaten with a sauce. Equally good baked.

Mrs. Munger.

Raisin Puffs.—One-half cup of butter, one of sugar, one of sweet milk, and two of flour, two eggs, two teaspoons of baking powder, one cup of raisins, stoned and chopped. Cream the butter and sugar, add the eggs well beaten; mix the flour and baking powder and add the flour and milk alternately to the above mixture, then add the fruit with a little flour sprinkled over it. Steam in cups three-quarters of an hour. Place the cups in a steamer when the water is boiling and do not take off the cover until the pudding is cooked. Serve with whipped cream.

Mrs. Chesley.

Date Puffs.—Two eggs, one cup of sugar, one-fourth cup of butter, one-fourth cup of milk, one teaspoon of baking powder and flour to make a thin batter. Stir in one cup of stoned dates. Fill muffin cups half full and steam thirty minutes. Serve with liquid sauce.

Mrs. E. G. Mason.

Vevy Pudding.—One cup of New Orleans molasses, one cup of sweet milk, one-quarter of a cup of butter, two and one-half cups of flour. One teaspoon each of cinnamon and soda. One-half teaspoon of cloves. Steam two hours. See sauces.

Faith Chipperfield.

Parlamo Pudding.—One cup of sugar, two eggs, one cup of sour milk, two-thirds of a cup of cream, or one-half of a cup of butter, one cup of chopped raisins, one teaspoonful of soda; spice to taste; flour to make thickness as for cake. Steam one and one-half hours.

Mrs. Spann.

Boiled Indian Pudding.—Sift a scant pint of Indian meal and mix with it a half teaspoonful of salt; boil a pint of milk; pour it gradually over the meal, stirring and boiling well and smoothly; while hot stir in one-half cup of broken butter; add and heat well a half cup of molasses. Dissolve one-half a teaspoonful of soda in a little water and beat quickly into the pudding; then turn without delay into the double boiler, cover tight and boil steadily three

hours; turn out carefully. It is improved by adding dried fruit, such as berries, currants, raisins, etc. Serve with cream or butter, or better, maple sugar.

Mrs. A. E. Clark.

Baked Indian Pudding.—Four tablespoonfuls of meal, one-half a cup of molasses, a piece of butter the size of a walnut, one and a half pints of milk, one-half cup of raisins, one egg. Scald one pint of the milk, stir in the meal, then molasses, butter, salt and one egg. Cook in a double boiler, turn into a pudding dish and bake one hour, stirring in the remainder of the milk occasionally.

Carrie King Hall.

Baked Apple Dumplings.—One pint of flour, two small teaspoonfuls of baking powder, two tablespoonfuls of shortening, a little salt, water enough to make a soft dough. Roll out and cut into six pieces, fill with apples, sprinkle over a little sugar, a little cinnamon, fold in shape, press the edges well together, make a little opening in the center for the steam to escape, place in a baking tin and pour over them one cupful of boiling water. Sprinkle each one with sugar and bake in a quick oven one-half hour. Serve with cream. Any kind of fruit may be used.

Addie Stevenson.

Steamed Apple Dumplings.—Pare tart, mellow apples; remove the cores and fill with sugar; take one quart of flour, three teaspoonfuls of baking powder and one tablespoonful of shortening; mix with sweet milk or water as soft as possible; roll out and cut in squares of sufficient size to roll the apples in; put on a plate and steam half an hour in a steamer.

Mrs. A. G. Crooks.

Peach Cobbler.—Two cups of flour, two teaspoonfuls of baking powder, one-half teaspoonful of salt, two tablespoonfuls of butter, one egg, three-fourths of a cup of milk, one quart of peeled peaches. Sift together the flour, baking powder and salt, rub in the butter. Beat the egg to a cream and add to the milk. Mix all together, turn on a floured board, roll gently until about a quarter of an inch

thick. Line the sides of a pudding dish with a strip of the paste, invert a teacup in the center of the dish and place the peaches around it. Sprinkle liberally with sugar, put on the top crust and bake one-half hour in quite a hot oven. When the pudding is cut the cup will be found filled with a most delicious syrup, which is used for the sauce. It is best to invert the pudding on a deep platter.

Mrs. W. H. King.

Strawberry Shortcake.—One cup of sour cream, one of milk; one teaspoonful of soda; one-half a cup of butter; flour enough to knead about like biscuit. This will make two cakes, and when cut open makes four layers.

Mrs. Breed.

Currant Shortcake.—Into one pint of flour rub butter the size of an egg; two teaspoons of baking powder, a little salt. Moisten with sweet milk. Roll out in two parts and cut the size of the baking plate or tin. Spread softened butter over the bottom layer, put the other over it and bake. The layers will cleave apart when baked, which avoids cutting. Pack with ripe currants, sweetened.

Mrs. McClary.

Apple Kooker.—Take one-half a pint of sifted flour, three teaspoonfuls of baking powder; rub in butter the size of an egg. Add sweet milk or water for a stiff batter. Put into a baking tin, slice apples on top with sugar and bits of butter. Season with salt, nutmeg and cinnamon. Sprinkle with a little water. Bake in a hot oven and serve immediately with sugar and cream.

Mrs. Beman.

Baked Apple Pudding.—Pare, core and quarter apples to cover a shallow baking tin. Take one pint of flour, rub in butter the size of a lemon and two teaspoonfuls of baking powder. Add one cup of milk for a batter and pour over the apples. Turn it out into a plate, having the apples on top. Serve with whipped cream.

Mrs. McClary.

Fried Apple Turnovers.—One cup of sweet milk; one teaspoonful of cream tartar; one-half teaspoonful of soda; or one cup of sour milk and one-half teaspoonful of soda; salt; one egg, well beaten; flour to roll like biscuit; roll out and cut the size of a bowl; flour the upper side very lightly, fold through the center and fry in fresh lard; just before serving open carefully and put in cider apple sauce, sweetened and spiced.

Mrs. McClary.

Brown Betty.—One cup of bread crumbs, two of chopped apple, one of brown sugar. Butter a deep dish; put in the apple, then the sugar, reserving a little to put with the bread crumbs; add bits of butter. Season with cinnamon and nutmeg; then add bread crumbs; bake very brown. Serve with "Fairy butter." See sauces.

Mrs. House.

Sponge Pudding.—Ten eggs—beat the whites and yolks separately; to one pint of boiled milk add one cup of flour and one-half teaspoonful of salt; let this cool; add yolks of eggs, one cup of sugar, and then the whites; put paper in the bottom of the tin; bake slowly three-quarters of an hour. Serve with foaming sauce.

Mrs. Flanagan.

Angel Food Pudding.—One loaf of angel food cake cut through the center, one pint of cream partly whipped, to which add one scant tablespoonful of gelatine dissolved in water, one teaspoonful of vanilla, four tablespoonfuls of sugar. Let it stand in a cool place until it gets firm. Spread between the cake and over the top, sprinkled with chopped almonds and candied cherries.

Mrs. William Breed.

Minute Pudding.—One quart of milk, six tablespoons of flour, one-half cup of sugar, saltspoon of salt and one egg. Stir flour, sugar and salt into a little of the cold milk. Heat the remainder of the milk and when at the boiling point stir in the flour. Cook ten minutes and just before taking from the stove stir in the egg beaten lightly. Pour into the dish in which it is to be served. To be eaten with maple sugar and cream.

Hattie Knapp.

Corn Starch Pudding.—One pint of milk, the whites of three eggs, two tablespoonfuls of corn starch, three of sugar, and a pinch of salt; when the milk boils add the sugar, salt and the corn starch, dissolved in a little cold milk, and when cooked take from the stove and stir in the beaten whites of the eggs; pour into a mould or cups. Make a boiled custard of the yolks and a pint of milk; flavor it with vanilla when cool, and pour over the pudding when served. This may be varied by adding cocoanut or grated chocolate, flavored with vanilla, to the pudding. Mrs. Hawkins.

Corn Starch Meringue.—One quart of milk, three tablespoons of corn starch dissolved in a little of the milk, three-fourths of a cup of sugar and the yolks of four eggs. Scald the milk; add corn starch and when cooked the well-beaten yolks. Flavor with lemon. Put in a pudding dish and cover with a meringue of the whites of the eggs and two tablespoons of sugar; brown in the oven. To be eaten cold with whipped cream. Libbie Rogers McKenan.

Banana Pudding.—Arrange one dozen of lady fingers or small squares of sponge cake in a fancy china or glass pudding dish. Upon these slice two good-sized bananas and sprinkle over them two tablespoonfuls of sugar. Make a custard of one pint of new milk, one teaspoonful of corn starch, one whole egg and the yolks of two, and one half cup of sugar. While slightly warm pour over the bananas and cake. Make a meringue of the remaining whites of two eggs and heap on the top, sprinkle a tablespoonful of sugar over it and place in the oven to brown and crisp.

Mrs. Franklin Cooley.

Cocoanut Pudding.—One quart of sweet milk, ten tablespoonfuls of grated cocoanut, one cup of sugar, the whites of five eggs; bake one hour. Serve cold with sugar and cream. Mrs. Austin.

Baked Batter Pudding.—Four eggs well beaten, eight tablespoons of flour stirred in carefully, one quart of milk added slowly and a pinch of salt. Bake one-half hour. Serve with sauce.

Mrs. Belding.

German Puffs.—One pint of sweet milk, five tablespoonfuls of flour, one tablespoonful of melted butter, six eggs (leaving out the whites of three) well beaten; bake in buttered cups, half filled, twenty minutes in a hot oven.

For Sauce.—Beat the whites of three eggs to a stiff froth; add a coffee cup of powdered sugar and the juice of two lemons.

Mrs. Rufus Lowe.

Bread Pudding.—Three-fourths of a pint of bread crumbs, *grated*, one and one-half pints of milk, two eggs, one tablespoon of melted butter, three tablespoons of sugar, a pinch of salt, one teaspoon of vanilla. Serve with sauce. See sauces.

Mrs. Griswold.

Queen of Puddings.—One pint of bread crumbs, which should be dried thoroughly in the oven and crushed before using; one full quart of milk, yolks of three eggs, one cup of sugar, and a little salt; after baking spread a little jelly on the top; then a frosting made from the whites of the eggs; brown a few minutes in the oven.

Mrs. Amos B. Keeler.

French Charlotte.—Line a deep buttered dish with bread crumbs wet with melted butter; fill it heaping with layers of cranberry jelly and stewed apples—*strained*; sprinkle with a little powdered clove; cover with bread crumbs wet with melted butter; brown in the oven; turn out on a platter, and serve when nearly cold with powdered sugar or sweetened whipped cream.

Mrs. Richardson.

Chocolate Pudding.—Two cups of scalded milk, one cup of bread crumbs, one square of chocolate (or two tablespoons of cocoa), one-third of a cup of sugar, one egg, a pinch of salt, one teaspoonful of vanilla. Scald the milk, then add the bread and let it become soft, then add the chocolate. Beat the egg slightly, add the sugar, salt and vanilla, mix thoroughly and add this to the milk and bread. Bake twenty-five minutes. Serve with hard sauce.

Anna Watterson.

Rice Pudding, No. 1.—One and a half cups of cooked rice, two cups of milk, two tablespoonfuls of sugar, one egg well beaten, three fourths of a cup of raisins, stoned. Bake about one-half hour. Serve with hard sauce. Amelia Russell.

Rice Pudding, No. 2.—To one quart of milk add two tablespoons of rice—place on the back of the stove for one hour. Then sweeten, salt and flavor with vanilla to taste. Put in the oven and bake slowly from two and one-half to three hours. Run a spoon in at the side a few times to mix the rice from the bottom with the milk, being careful not to disturb the surface of the pudding. When taken from the oven it must be very moist, so when ice cold it will be creamy. Nutmeg may be put on top if desired. Mrs. C. W. Breed.

Rice Custard.—One quart of milk, one-half cup of rice, a little salt; steam one and a half hours. Just before taking up stir into it the yolks of four eggs beaten with four tablespoonfuls of sugar; turn into a pudding dish, spread the beaten whites of the four eggs over the top, and brown slightly. Mrs. Hiram French.

Manioca Pudding.—Three tablespoonfuls of manioca, one quart of milk, a very small piece of butter, and a little salt; soak the manioca in a pint of milk over night; in the morning add the other ingredients; cook in a kettle of water, stirring all the time, until it thickens; then pour in a pudding dish to cool. When cool put the beaten whites of two eggs sweetened a little over the top, and drop on currant jelly, which improves the taste as well as the looks. Serve with cream, sweetened and flavored with lemon and a little vanilla; whip cream enough to thicken. Mrs. S. Greeno.

Tapioca Pudding, No. 1.—Soak four tablespoonfuls of tapioca over night in one quart of sweet milk; in the morning set the pail in a kettle of hot water on the stove and let come to a boil; stir frequently; add one tumbler of sweet cream, half a tumbler of sugar and extract of lemon; beat the yolks and whites of four eggs separately and stir them in; bake three-quarters of an hour. Good warm or cold.

Mrs. Austin.

Tapioca Pudding, No. 2.—Six tablespoons of tapioca, one quart of milk, three eggs; soak the tapioca over night, sweeten and flavor to taste. Heat the milk and tapioca moderately and bake one hour. Serve with sauce.
Mrs. C. J. Lawrence.

Peach or Apple Tapioca Pudding.—Soak one-half pint of tapioca in cold water for two or three hours, then set on the stove until it boils. Sweeten with white sugar. Peel and slice ripe peaches or apples to nearly fill a baking dish, and sprinkle over them white sugar; pour over the tapioca and bake slowly one hour. To be eaten with cream and sugar.
Mrs. Robert Miller.

Pineapple Tapioca.—Put three-fourths of a cup of tapioca in one quart of water, soak over night. Let it cook slowly on the back of the stove until tender, adding more water if necessary. Then add the juice of one lemon, sweeten to taste. Stir in a fresh pineapple, chopped, or add the canned pineapple. When done stir in the beaten whites of three eggs. Serve cold with whipped cream.
Hattie H. Webster.

Strawberry Tapioca.—Soak half a cup of tapioca over night. Place half of it in a deep pudding dish and sprinkle with sugar. Then put a layer of a pint of strawberries, then the rest of the tapioca, then another layer of strawberries, sprinkle each layer with sugar. Fill the dish full of water and bake until perfectly clear. Serve cold with cream and sugar.
Mrs. Temple.

Date Tapioca.—One and one-half pounds of dates, one cup of tapioca; one-half cup of sugar. Cook the tapioca in water until it is clear. Add stoned dates and sugar and bake three-quarters of an hour.
Nita Dustin.

Tapioca Caramel Pudding.—Soak one cup of tapioca in a generous quart of water over night, add three cups of brown sugar and bake slowly one and one-fourth hours, stirring occasionally. When done, add the juice of one lemon and one teaspoon of vanilla. Serve with cream.
Mrs. W. C. Short.

Omelette Soufflé.—Six whites and three yolks of eggs, three tablespoons of pulverized sugar. Beat the yolks and sugar to a light cream, add a little flavoring, beat the whites to a very stiff froth. Put the yolks and sugar in a deep bowl, pour the whites over and mix carefully. Turn into a baking dish slightly buttered, smooth over the top, sprinkle with sugar, bake in a moderate oven about ten minutes. Serve immediately. Mrs. Breed.

Custard Soufflé.—Two scant tablespoonfuls of butter, two tablespoonfuls of flour, two tablespoonfuls of sugar, one cupful of milk, four eggs. Let the milk come to a boil. Beat the flour and butter together; add to them, gradually, the boiling milk, and cook eight minutes, stirring often. Beat the sugar and yolks of eggs together; add to the cooked mixture, and set away to cool. When cool, beat the whites of eggs to a stiff froth, and add to the mixture. Bake in a buttered pudding dish about twenty-five minutes in a moderate oven. Serve immediately with creamy sauce. Mrs. Hawkins.

Prune Pudding, No. 1.—A little over a pint of milk heated to the boiling point, one tablespoon of corn starch, sugar to taste; three well-beaten eggs, let come to a boil and add one cup of stewed prunes without stones, pour into a buttered dish and bake fifteen or twenty minutes. Serve with sauce or cream. Mrs. Frank Haven.

Prune Pudding, No. 2.—One pound of prunes stewed until tender and the water well boiled down; put them through a colander. Beat the whites of five eggs stiff; add two cups of sugar to the prunes and two tablespoons of lemon juice, then the beaten whites, and mix all thoroughly and bake twenty minutes in the dish in which it is to be served. Serve immediately. Use any pudding sauce.

Miss Alice J. Watkins.

Orange Marmalade Pudding.—One cup of fine bread crumbs, half a cup of sugar, one cup of milk or cream, four eggs, two teaspoonfuls of butter, one cup of orange marmalade ; put the butter and sugar together, add the yolks well beaten, the milk, bread crumbs and the whites whipped to a froth. Put a layer of this in the bottom of a well-buttered mould, spread thickly with some thick marmalade, then another layer of the mixture until the mould is full, having the custard mixture at the top. Bake in a moderate oven about one hour, turn out of the mould upon a dish and serve with sweetened cream or custard.

Mrs. Estes.

PUDDING SAUCES.

"It is sometimes pleasant enough to consider the different notions which different persons have of the same thing."

—Addison.

Foaming Sauce.—One-half cup of butter; one cup of sugar; yolk of one egg beaten to a cream, one-half a tablespoonful of flour or cornstarch; add one cup of boiling water; place in a kettle of boiling water until it thickens; add the beaten white of one egg and flavoring after removing from the fire.

Mrs. W. L. Collins.

Pudding Sauce, No. 1.—One cup of sugar; one egg, white and yolk beaten separately; stir three tablespoonfuls of boiling milk in just before serving; flavor with vanilla.

Mrs. Hiram H. Thompson.

Pudding Sauce, No. 2.—Butter the size of an egg, rubbed with one tablespoon of corn starch, three tablespoons of sugar, one pint of boiling water, flavor with vanilla or lemon. Put in a double boiler and simmer one hour or until clear.

Mrs. Ralph.

Pudding Sauce, No. 3.—Butter the size of an egg, one-fourth of a pound of sugar, one egg. Cream the butter and sugar thoroughly, into this drop the egg unbeaten, then beat all well; add two table-spoons of boiling milk, a little nutmeg and stir to a good foam.

Mrs. Griswold.

Pudding Sauce, No. 4.—One cup of sugar, one half a cup of butter, one egg. Stir the butter and sugar to a cream, add the beaten yolk and then three tablespoonfuls of boiling water, mix in a bowl and set in a dish of hot water until ready for use, then add the beaten white of an egg. Flavor to taste.

Lucy King Allen.

Pudding Sauce, No. 5.—Add grated rind and juice of one lemon to yolk of one egg, beat lightly; one cup of pulverized sugar, white of one egg beaten stiff, two cups of whipped cream beaten thoroughly.

Mrs. Capron.

Fairy Butter or Hard Sauce.—One cup of powdered sugar, one-half cup of butter, the white of one egg. Beat all together until light and creamy. Flavor with nutmeg.

Cream Sauce.—Cream one cup of powdered sugar and one cup of butter together, add one-half a cup of cream. Place bowl in hot water just before going to the table. It does not want to cook, just get hot and dissolve.

Miss Mary Fay.

Strawberry Sauce, No. 1.—Make a hard sauce as directed above; add the whipped white of one egg and a cupful of strawberries mashed to a pulp. Any fruit may be added in the same way and makes a good sauce for fruit puddings.

Mrs. Belding.

Strawberry Sauce, No. 2.—Two cups of sugar, one tablespoon of butter, one quart of strawberries, mix the butter and sugar, then mash in the strawberries with a spoon and stir well together. Eaten with rice boiled in milk this makes a delicious dessert.

Vevey Sauce.—One cup of powdered sugar and one-half cup of butter creamed together. Add one well-beaten egg and two tablespoons of boiling water. Flavor with vanilla.

Faith Chipperfield.

Sour Sauce.—One cup of sugar and two tablespoonfuls of butter rubbed to a cream; one-half cup of vinegar; one egg well beaten; add one-half cup of hot water, stirring all the time.

Mrs. Whittelsey.

Caramel for Flavoring.—Put one cup of granulated sugar into a dry frying pan. Stir until it not only melts but turns dark. Be careful not to burn. If it is to be used at once, heat whatever is used with it before adding to the caramel. If for future use, add one cup of boiling water to the caramel, simmer five minutes and bottle when cool.

Mrs. J. E. Taylor.

Velvet Sauce.—Yolks of two eggs, one cupful of sugar, one tablespoon of butter, and one cup of milk. Beat the eggs, butter and sugar together. Heat the milk and add to the eggs, then place on the stove and stir till it comes to a boiling heat. Flavor with vanilla or whatever you wish.

Sauce for Cranberry Pudding.—One cup of sugar, one egg, one-half cup of milk. Scald the milk, beat the egg and sugar together a long time, pour the milk in. Flavor and serve immediately.

Mrs. Marshall Howard.

Cream Sauce.—One cup of powdered sugar, one egg, two cupfuls of whipped cream; beat the white of the egg to a stiff froth; add the yolk and sugar, and beat well; flavor and add the cream last of all.

Molasses Sauce.—One cupful of molasses, half a cupful of water, one tablespoonful of butter, a little cinnamon, a little salt and three tablespoonfuls of vinegar; boil twenty minutes.

Lemon Sauce.—One cupful of sugar, half a cupful of butter, one egg beaten light, one lemon, juice and grated rind, or one tablespoon of vinegar, half a cupful of boiling water; put in a tin basin and steam.

Maple Sugar Sauce.—Boil one-fourth of a pound of maple sugar and a half a cup of water until it begins to spin a thread. Take from the fire and add the juice of one lemon. Beat the whites of two eggs until frothy, add the syrup gradually beating all the time; when well mixed stir in one-half cupful of cream and serve.

Table Talk.

DESSERTS.

*"Fed by the dainties which
Are bred in a book."*

Ambrosia.—Eight fine sweet oranges peeled and sliced, half a grated cocoanut, and half a cup or more of powdered sugar; arrange the oranges in a dish; then a layer of sugar; then cocoanut; then sugar, and so on until the dish is full. A layer of pineapple adds much.

Mrs. Barney.

Pineapple Ambrosia.—Soak one cup of tapioca over night in one quart of water. In the morning put on the back of the range with one cup of sugar and a pinch of salt. Cook until clear. Remove from the fire and while hot stir in one can of grated pineapple. Put in a mould and when cold serve with whipped cream. If fruit is used, chop, and put in more sugar, and cook ten or fifteen minutes after the fruit is in.

Mrs. Beman.

Charlotte Russe, No. 1.—One-half a box of gelatine, one cup of sugar, nearly one quart of milk, one pint of whipped cream, three eggs; dissolve the gelatine in the milk; when hot add the eggs, well beaten; when nearly cold add whipped cream; season with vanilla. Line the moulds with sponge cake.

Mrs. D. W. Lawrence.

Charlotte Russe, No. 2.—One pint of cream whipped light, one-half an ounce of gelatine dissolved in a gill of hot milk, whites of two eggs beaten to a stiff froth, one small teacupful of powdered sugar, one small teaspoonful of vanilla, a few drops of almond; mix the cream, eggs, and sugar; flavor and beat in the gelatine last; it should be quite cold before added. Line a mould with slices of sponge cake or lady fingers; fill with the mixture, and set on the ice to cool. This quantity will fill two moulds.

Mrs. L. C. Wead.

Charlotte Russe, No. 3.—One ounce of isinglass, (two and one-half sheets) one-half pint of milk, three eggs, one and one-half cups of sugar. Melt the isinglass in the milk on the back of the stove, stirring often. Beat the eggs and add the sugar; when the isinglass dissolves pour over the eggs and beat well; whip one and one-half pints of cream, flavor with vanilla and add to the above mixture. Line moulds with slices of sponge cake and fill; this will make two moulds.

Mrs. Delia H. King.

Mock Charlotte Russe.—Moisten two tablespoonfuls of corn starch in a quarter of a cup of cold water; pour over it a half pint of boiling water, boil one minute; add half a cup of sugar and pour while hot over the well-beaten whites of three eggs; add a teaspoonful of vanilla or other flavoring and turn into a mould to harden. Make a sauce from the yolks of the eggs, beaten with four tablespoonfuls of sugar and one pint of scalded milk, cooked together for a moment but not allowed to boil or it will curdle.

Mrs. MacIntosh.

Cup Custards.—For six cups of custard take one pint of milk, three tablespoonfuls of sweet cream, three eggs; three tablespoonfuls of maple sugar—scraped—beaten with the eggs, and little nutmeg. Fill the cups, set in a dish of hot water and bake half an hour.

Miss Chambers.

Caramel Custards.—Put four tablespoons of granulated sugar in a clean frying pan, and stir over a moderate fire till it melts, being careful not to let it become too dark. Divide this into six small cups, turning each so that the bottom and part of the sides may be coated with the caramel. Make a custard of three eggs, and four table-spoons of sugar, one pint of milk and one teaspoon of vanilla. Pour this mixture into the cups, set them in a pan of hot water and bake in a moderate oven till firm in the center. Serve ice cold.

Addie Stevenson.

Cup Caramel.—Two cups of sweet milk, two tablespoonfuls of corn starch, two cups of brown sugar, one-half cup of English walnut meats. Place the sugar in an iron spider and melt to a smooth paste. Heat the milk and thicken with corn starch. Slowly pour the thickened milk over the sugar, stirring constantly to prevent lumps. Add the nuts, which have been broken into pieces. Pour into cups for serving. When cold serve with whipped cream.

Mrs. L. F. Hodge.

Coffee Custard.—Boil one quart of milk with five tablespoonfuls of sugar; add one cup of very strong, hot coffee, four beaten eggs, one-half a cup of corn starch in a little cold milk; stir till smooth; put into cups and when cool ornament with beaten whites.

Mrs. John King.

Chocolate Blanc-mange.—One-quarter of a pound of chocolate, one-half a box of gelatine, one quart of milk, one cup of sugar; put all in a dish, set in a kettle of boiling water and boil one hour; when nearly cold turn into a mould. Flavor with vanilla.

Mrs. John King.

Bavarian Cream.—Soak one-half box of gelatine in one-half cup of water, beat the yolks of four eggs until creamy, then add one small cupful of sugar. Scald one pint of milk in a double boiler, and pour slowly on the beaten eggs, stirring all the time. Return to the stove a moment to set the eggs; add the soaked gelatine, one teaspoonful of vanilla, stir until the gelatine is dissolved, then strain; when it is cold and beginning to set, mix in lightly one pint of cream whipped. Pour into a mould to harden.

Judge Peters.—To two-thirds of a box of gelatine add one pint of cold water, dissolve with one pint of boiling water, add two cups of sugar, the juice of four lemons, and strain. Arrange in layers three bananas, two oranges, six brazilian nuts shaved, five figs, eight dates. When the gelatine is cold pour over the fruit and place on ice to harden. Serve with whipped cream. Whip one pint, sweeten to taste. Flavor with vanilla.

Miss Mary Fay.

Tutti Frutti.—One-half box of gelatine, one cup of sugar, juice and rind of two lemons. Soak the gelatine in one-half pint of cold water one hour. Then pour one pint of boiling water over it, add the lemon and sugar, strain into moulds, let it stand until it begins to harden, then stir into it carefully the following fruit, cut small: Two oranges, two bananas, six figs, nine dates, ten nuts. Let it harden and serve with whipped cream. Mrs. E. G. Mason.

Coffee Cream.—One-half pint of boiling water, one heaping tablespoon of coffee, one-fourth box of gelatine, one-half cup of sugar. Pour the water on the coffee and let stand closely covered for fifteen minutes, then strain over the gelatine. When cold stir in the sugar and one pint of cream, which has been previously whipped, beat lightly and pour in mould.

Spanish Cream.—Take one-third of a box of gelatine and dissolve in a pint of milk; boil twenty minutes; add one cup of sugar; beat the yolks of four eggs and pour them in the hot milk, stirring briskly; again cook a little, as for custard; beat the whites stiff and pour the boiling custard on them; stir fast. Flavor with one teaspoonful of vanilla. Pour around the mould a pint of sweetened whipped cream. Mrs. William Orcutt.

Coffee Jelly.—One-half box of gelatine dissolved in one cup of cold water, one cup of boiling coffee, one cup of boiling water, one-half cup of sugar; vanilla; let it come to a boil; strain and set in moulds to cool. To be eaten with cream and sugar.

Mrs. L. C. Wead.

Orange Soufflé.—Four oranges sliced and sprinkled with sugar a short time before dinner; one pint of milk; three eggs, leaving out the whites of two for frosting; small half cup of sugar and one teaspoonful of vanilla; make the same as boiled custard, and when cold pour over the oranges; make the whites of the two eggs into frosting with four tablespoonfuls of sugar; put over the top and brown in the oven. Mrs. F. S. Channell.

Orange Float.—One quart of milk, juice and pulp of two lemons, one coffee-cup of sugar; add four tablespoonfuls of corn starch, mixed in boiling water; let it boil fifteen minutes, stirring it; when cool pour it over four sliced oranges; spread over the top the beaten whites of three eggs; sweeten, and add a few drops of vanilla; serve with cream.

Mrs. B. Webster.

Banana Float.—Soak one-third of a box of gelatine in a little cold water. Scald a pint of milk and a scant half cup of sugar together. Pour a little of the hot milk over the gelatine and stir until dissolved, then stir this into the rest of the milk and boil a few minutes. When cool stir in two bananas broken in small pieces; mix well, pour into a mould and set on ice to cool. Just before serving take from the mould and pour over whipped cream sweetened and flavored.

Addie Stevenson.

Orange Charlotte.—Make a jelly of one-half a box of gelatine, one pint of orange juice and one and one-half cups of sugar, the juice of one lemon and one and one-half cups of water. When the jelly begins to thicken add slowly the well-beaten whites of four eggs, stir until the eggs and gelatine are thoroughly mixed. A pint of whipped cream may be used instead of the eggs. Line a mould with sections of oranges and fill with the mixture. For a change the above may be moulded and garnished with whipped cream and oranges or piled in a glass dish and garnished with bright jelly and orange.

Apple Charlotte.—One-third of a box of gelatine, one-third of a cup of cold water, one-third of a cup of hot water, one cup of sugar, juice of one lemon, one cup of chopped apples, whites of three eggs. Soak the gelatine in cold water, then add boiling water, sugar, lemon and apples and set it in a dish of ice water and stir until it becomes thick, then add the beaten whites of the eggs. Line a mould with lady fingers and pour this into it. Set in ice and serve with whipped cream.

Nora McCarthy.

Snow Pudding.—Cover one-half box of gelatine with a little cold water and let soak one-half hour, pour over it one pint of boiling water, add two cups of sugar and juice of three lemons, strain into a tin basin, place this in a pan of ice water and let stand until cold. When cold beat with an egg beater until white as snow. Beat the whites of four eggs to a stiff froth and stir into the pudding, pour into a mould to harden. Serve with boiled custard made from one quart of milk and the yolks of the four eggs or whipped cream.

Mrs. Hawkins.

Bivou.—Whites of four eggs, five tablespoonfuls of powdered sugar, two tablespoonfuls of gelatine. Beat the eggs to a stiff froth, then add the sugar. Pour a little water on the gelatine to soften, then place on the fire and let it dissolve. When boiling hot pour over the sugar and eggs. Beat for about twenty minutes after putting in the gelatine. Flavor with one teaspoonful of vanilla. Serve with plain or whipped cream and strawberry preserves.

Mrs. William Breed.

Devonshire Junket.—One quart of new milk, warmed to blood heat *only*. One tablet dissolved in a teaspoonful of the milk. Two teaspoonfuls of sugar; nutmeg (or any other flavoring, coffee, chocolate, fruit juice. If using the last named, a half cupful, and of milk one-half cupful less must be used.) Stir as little as possible and set aside to coagulate. Then cool in the ice box.

Mrs. W. S. Lawrence.

Orange Baskets.—Take oranges and cut them around in the shape of a basket with a sharp knife. Take out the pulp carefully with a spoon; make a gelatine jelly with the juice of the oranges and fill the baskets with this, after they are placed on cups or tumblers, and when firm place them on the dish from which to serve and pile upon them whipped cream.

Mrs. McClary.

Orange Jelly.—For each pint of juice allow one-half box of gelatine, one-half cup of cold water, one cup of boiling water, one cup of sugar and the juice of one lemon. Proceed as for lemon jelly.

Mrs. McClary.

Lemon Jelly.—Two cups of sugar, one cup of lemon juice, one quart of boiling water, one cup of cold water and one box of gelatine. Soak the gelatine in cold water two hours; then add boiling water, sugar and lemon juice. Strain and mould.

Miss Fleming.

Raspberry Gelatine.—One-half a box of gelatine dissolved in one-half pint of cold water, add one-half pint of boiling water, one pint of raspberry juice, sugar to taste. Beat in one pint of whipped cream when the above is partly set, and place in a mould.

Nora McCarthy.

Grape Fruit.—The grape fruit is served at breakfast or as a first course at luncheon. The center must be taken out with a sharp knife, the pulp separated from the thin, bitter skin (which separates the sections) taking great care not to cut through the peel. Fill with powdered sugar. The pulp and juice is eaten with a spoon from the peel, one-half the grape fruit being served to each person. When preferred put on ice.

FROZEN DESSERTS.

*"Then farewell heat and welcome frost."
—Merchant of Venice.*

Ice Cream, No. 1.—Put one quart of milk into a pail and set into a kettle of hot water; add three-quarters of a pound of sugar and let this scald; wet one tablespoonful of corn starch in a little milk and scald until smooth; beat the yolks of three eggs and add just as you take the milk from the stove; strain through a gravy strainer; one coffee-cup of cream beaten to a froth; whites of three eggs beaten stiff; stir with the cream and add to the custard when cool; flavor.

Miss Meeker.

Ice Cream, No. 2.—Make a custard in a double boiler of one quart of milk, three even tablespoons of corn starch, and one-half cup of sugar; when cold stir in two quarts of cream, one coffee-cup of sugar, two tablespoons of vanilla, one of lemon; after thoroughly mixing put in a freezer. Do not stir much for five minutes, after that the more it is stirred the finer the cream.

Libbie Rogers McKenan.

Vanilla Ice Cream.—For four or five quarts of ice cream take two quarts of milk and three small cups of sugar. Let come to a boil in a double boiler. Stir in gradually two heaping tablespoonfuls of corn starch, which has been thoroughly mixed with cold milk. Cook about thirty minutes or until of the consistency of cream. When cold, add two quarts of thick cream, slightly whipped. Flavor with vanilla and a little lemon to your taste. Strain and put into the freezer. If desired the whites of two eggs well beaten can be added just before freezing.

Mrs. W. H. King.

Hot Chocolate Sauce for Ice Cream, No. 1.—To one-half cupful of boiling water add one cupful of granulated sugar and stir until dissolved, then boil without stirring until it threads. Add one square of Baker's chocolate or four level tablespoonfuls of Huyler's powdered chocolate dissolved in two tablespoonfuls of boiling water. Let it all boil up again until it threads and serve immediately.

Mrs. Belding.

Hot Chocolate Sauce, No. 2.—Melt four squares of chocolate over the teakettle, add four tablespoonfuls of sugar, and stir till smooth. Add gradually one scant cupful of hot water and boil it slowly ten minutes, then add one-half cupful of cream, one-half teaspoonful of vanilla. If desired a teaspoonful of arrow root to thicken.

Mrs. Estes.

Maple Sugar Sauce for Ice Cream.—One pint of maple sugar syrup, boil until it thickens; one-fourth of a pound of English walnuts chopped fine. Serves twenty people.

Mrs. S. T. Carpenter.

Banana Ice Cream.—Two quarts of cream, one of milk, one even teaspoon of corn starch, one coffee-cup of sugar, nine bananas cut in small pieces. Make a custard of milk and corn starch; strain and when cold stir into the cream, slightly whipped. Put all together and freeze.

Libbie Rogers McKenan.

Chocolate Ice Cream.—One quart of cream, one pint of new milk, two and a half cups of sugar, two eggs beaten very light, six tablespoonfuls of chocolate wet with a very little hot water, one teaspoonful of vanilla; make a custard of the milk, sugar, eggs and chocolate; when cold stir in the cream and vanilla and freeze.

Mrs. F. S. Channell.

Coffee Ice Cream.—Six tablespoonfuls of coffee, one-half white of an egg placed in a muslin bag and cooked in one pint of hot or cold water; when done strain through a muslin bag and add to this one pint of milk, three cups of sugar, yolks of three eggs, and strain in a double boiler. When cold add the beaten whites of three eggs and from one pint to one quart of whipped cream.

Mrs. McClary.

Strawberry Ice Cream.—One quart of cream, two cups of sugar, one and one-half quarts of strawberries. Put one-half the cream and one cup of sugar on to boil in a double boiler; when the sugar is dissolved set aside to cool. Add the remainder of the sugar to the berries and after letting them stand an hour, strain through cheese cloth. Add remaining half of the cream to sweetened cream and freeze; when nearly frozen add the fruit juice, beat thoroughly and finish freezing.

Mrs. Chipperfield.

Caramel Ice Cream, No. 1.—Put one-half cup of sugar in an iron frying pan and stir over the fire until it melts and becomes brown, being careful not to burn; add to it one pint of boiling milk; stir a minute longer and stand away to cool; when cold add a quart of cream, a cup of sugar and a tablespoonful of vanilla and freeze.

Caramel Ice Cream, No. 2.—One quart of milk, scald three-fourths of the milk, one quart of cream, one-third of a cup of flour, with one cup of sugar mixed through it, then wet slowly with remaining one-fourth of milk, add two eggs well beaten, and beat all until smooth. Then stir in scalded milk for custard. Melt one cup of sugar in a thin skillet and when brown stir in briskly (a little at a time) in custard while on the fire. Strain. When cold add the cream and freeze.

Mrs. William Breed.

Almond Ice Cream.—One quart of cream, one cup of sugar, one-fourth pound of shelled almonds, one tablespoonful each of caramel and vanilla. Blanch and roast the nuts and pound to a smooth

paste. Put the sugar and half the cream on the fire and stir till the sugar is dissolved, then add the rest of the cream and almonds ; when cold add the caramel and vanilla and freeze. Walnut ice cream is made the same way—using one-fourth pound of shelled walnuts.

Mrs. Rorer.

Maple Ice Cream.—Make a steamed custard of one quart of milk, one and one-half cups of soft maple sugar, two eggs beaten light. When cold add one pint of cream beaten a little.

Alice Redmond.

Peach Ice Cream.—Put into a double boiler one quart of milk, one and a half cupfuls of sugar ; boil until the sugar is dissolved ; add one heaping tablespoonful corn starch, which has been thoroughly mixed with cold milk. Cook about thirty minutes. When cold add one quart of thick cream, one dozen peaches pared and mashed, one fourth of a teaspoonful of almond extract, strain and freeze.

Mrs. Breed.

Lemon Ice.—Eight lemons, whites of six eggs, two quarts of water, sugar to taste. Cut and squeeze the lemons—let the rinds stand in water ten minutes. Strain all through a colander, pressing out all the juice. Sweeten and strain through flannel. Beat the eggs to a stiff froth. Pour the water into the freezer, add the eggs and stir thoroughly. Then freeze.

Mrs. Ralph.

Orange Ice.—Six or eight oranges, juice of two lemons, two quarts of water and sugar to taste. Squeeze juice of oranges, grate outside of three and pulp of all, not using the white skin. Proceed as for lemon ice.

Mrs. Ralph.

Strawberry Ice.—One quart of strawberry juice, one quart of water, juice of five lemons ; strain through a flannel bag. One pint of sugar. When nearly frozen add the whites of three eggs well beaten.

Libbie Rogers McKenan.

Milk Sherbet.—One quart of milk, one pint of sugar, four lemons; mix the lemon juice and sugar and let it stand ; chill the milk and just before freezing add the sugar and lemon. One pint of cream, beaten, improves it. Mrs. Richardson.

Sicilian Sherbet.—The juice of eight oranges, one quart can of apricots, press the fruit through a sieve ; dissolve a heaping tablespoon of gelatine in a little water, then add the juice and fruit ; sugar to taste and freeze. Mrs. Hawkins.

Peach Sherbet.—Pare one dozen large mellow peaches, chop fine with a silver knife and press through a sieve, add one pint of orange juice, a pound of sugar. Dissolve one heaping tablespoon of gelatine in one-half cup of cold water, add to the mixture and freeze. Any combination of fruits may be used that blends nicely. Mrs. Hawkins.

Pineapple Sherbet.—One tablespoonful of gelatine, one and one-half cups of sugar, two quarts of water ; boil ten minutes; let cool, add one can of chopped pineapple or cooked fresh pineapple if desired, and freeze. Mrs. John Robb.

Orange Sherbet.—Soak one tablespoonful of gelatine in one-half cup of cold water. Wash and soak the skin of two oranges in one cup of water. When some of the flavor is extracted, put this and one cup of sugar and one pint of orange juice into a pitcher. Dissolve the gelatine in the boiling water, and add to the mixture. Strain into a can and freeze. A little cream is an addition. If you do not use the extract from the skin of the oranges add one teaspoon of extract of orange. Mrs. S. A. Beman.

Mousse.—One pint of whipped cream, sweeten and flavor with bitter almond, add one-half pound of macaroons, color green and freeze, then pack in cups with cherries on top. Mrs. Frank Haven.

Note.—For mousse the cream is always whipped before mixing with other ingredients ; put into a packed and chilled mould ; must not be stirred. It requires more salt to freeze than ice cream. About four pounds of salt to a three-quart freezer.

Biscuit Tortoni.—Boil one coffeecup of granulated sugar and the same quantity of water together for twenty-five minutes, draw to one side of the fire and stir into the syrup the whites of three eggs beaten to a stiff froth, beat the three yolks well and add to the mixture. Place the sauce pan in another pan of boiling water and cook for ten minutes, stirring all the time. Remove from the fire and add two dozen finely powdered macaroons (about a cup and a half) and set away to cool. When cold add two and one-half or three teaspoons of vanilla and a quart of cream well whipped. Pour into a mould, pack with ice and a good deal of salt for four hours. (Two tablespoonfuls of finely chopped almonds are very nice).

Mrs. Breed.

Mousse Café.—Proceed as in recipe for Biscuit Tortoni, substituting half a pint of strong coffee for the macaroons.

Pineapple Mousse.—One pint can of grated pineapple, juice of one lemon, one-half box of gelatine and one quart of cream, sugar to taste, perhaps half a cup. Soak the gelatine in half a cup of cold water for fifteen minutes, add the sugar and lemon juice to the pineapple. Whip the cream, add one-half a cup of hot water to the gelatine and strain it into the pineapple. Put this in a basin and stand in a pan of cracked ice and stir till it begins to thicken. Then add carefully the whipped cream. Put the mixture in a melon mould and pack in salt and ice.

Maple Mousse.—One cup of maple sugar boiled about as you would for packing a cake; pour into this the lightly beaten yolks of two eggs; stir until cold and when ready pack for freezing and add one pint of cream, whipped.

Mrs. Marshall.

Vanilla Glace.—Whip one pint of cream stiff. Beat the yolks of two eggs light. Beat both together. Beat in one cup of powdered sugar well. Flavor with one and one-half teaspoonfuls of vanilla. Pour into a melon mould and pack in ice for four hours. Sufficient to serve eight people. Mrs. Breed.

Maple Parfait.—Take enough good maple sugar to make one cup of syrup. When the syrup is cold add it to one pint of cream. Stir together, chill and whip. Then put it in a mould and pack in salt and ice. Let stand three hours. Parfait may be made from any flavoring or fruit desired, the parfait taking the name of flavoring or fruit used, as strawberry, grape parfait, etc. Mrs. Hawkins.

Café Parfait.—One-half pint of cream, one-half cup of sugar, one-fourth cup of clear strong coffee; mix all together, chill and whip. Put the mixture in a mould, cover with paper to prevent water getting in and pack in salt and ice. Let stand three hours without stirring. Or in place of coffee use one tablespoon of melted chocolate. Alice J. Watkins.

Café Frappé.—Prepare coffee according to directions; add cream and sugar as for drinking, only making much sweeter. Turn into a freezer and work slowly until slightly frozen. Serve in glasses. Nice for warm summer evening. Mrs. Breed.

Frozen Peaches.—Cut into small pieces one can of peaches. Boil one quart of water and one pint of sugar five minutes. When cold add the peaches and freeze. When beginning to harden, add one pint of whipped cream. Apricots, cherries, pineapples and strawberries may be used. Mrs. Chipperfield.

Nesselrode Pudding.—One pint each of large chestnuts, cream and water, yolks of six eggs, one pound of sugar, one-half pint of grated pineapple or one-half can drained, one pound of mixed candied

fruit and one cup of almonds. Shell the chestnuts and put in boiling water for five minutes, then throw into cold water and remove skins. Cook the blanched chestnuts till tender and press through a sieve. Boil the sugar and water together for five minutes, beat the yolks of the eggs till creamy and add gradually to the boiling syrup; take from the fire and beat continuously until thick and cool. When cold add the cream slightly whipped, the chestnuts, one tablespoonful of vanilla and the almonds which have been previously blanched and pounded. Put into a freezer and freeze. When frozen remove the lid of the freezer and stir in the finely chopped fruit. Replace the lid and turn the freezer for another five minutes. Then put the cream in a mould and pack in ice and salt till ready to serve. Serve with whipped cream or the following sauce: Beat the yolks of two eggs and two tablespoonfuls of sugar to a cream; then stir over hot water till the eggs are a little thickened, remove from the fire and continue to beat till cold; add two teaspoonfuls of lemon juice and then mix in lightly one-half pint of cream whipped to a stiff froth.

Frozen Pudding.—One quart of cream, one pint of milk, two eggs, one-fourth of a cup of flour, two tablespoons of gelatine, two cups of sugar, one-half tablespoon of vanilla, one-half tablespoon of lemon, one pound of candied cherries, one pound of candied pineapple, one pound of English walnuts. Beat the flour, eggs and one cup of sugar together and stir into boiling milk, cook twenty minutes, then add the gelatine. When cool add the other cup of sugar, cream and flavoring. Freeze and when it begins to stiffen add the fruit.

Mrs. Fred Amsden.

Frozen Fig Pudding.—One quart of milk, one cup of sugar, four eggs, one tablespoon of gelatine, one tablespoon of vanilla, one-half pound of walnuts, one-half pound of figs. Soak the gelatine in a little water, then make a custard of the sugar, eggs and milk. Dissolve the gelatine in the custard, add the fruit and nuts, chopped fine, flavor and freeze.

Mrs. W. C. Short.

Frozen Pineapple Soufflé.—Pare and grate two medium pineapples, the pulp should measure one pint ; add to this the juice of one lemon and a pint of sugar ; cover a half box of gelatine with a half cup of cold water and let it soak one-half hour. Beat the yolks of six eggs until creamy, then add them to the pineapple and mix well. Put the gelatine over hot water and when dissolved add it to the pineapple. Turn this mixture into a tin basin and stand in a pan of cracked ice ; stir carefully until it begins to thicken, then add quickly one pint of cream, whipped ; turn this into a mould, put on the lid and bind the seam with a piece of muslin dipped in butter. Pack in salt and ice and let stand two hours. Canned pineapple may be used instead of fresh.

Mrs. Hawkins.

CAKES.

*"Wouldst thou have thy cake
And eat it too?"*

Hints for Making Cake.—Measure the flour after sifting unless otherwise stated. Sift the baking powder or cream tartar with the flour. Eggs will beat more quickly if cold. Grease cake pans with butter. Line the bottoms of cake tins with paper; layer cake tins and patty pans also. In mixing cake, first beat the butter to a cream, add the sugar and beat light; next beat in the eggs, add the milk, the flavoring and spices; then the flour, and if there is fruit, roll it in a little of the flour saved from the measure and stir in last. If the eggs are beaten separately add the whites alternately with the flour.

White Cake, No. 1.—Whites of eight eggs, two cups of sugar, one-half cup of butter, three-fourths of a cup of sweet milk, two and one-half cups of flour, two heaping teaspoonfuls of baking powder; flavor to taste.
Mrs. D. W. Lawrence.

White Cake, No. 2.—One cup of granulated sugar, scant half cup of butter, a good one-third cup of sweet milk, one teaspoonful of cream tartar, one-half teaspoonful of soda, whites of four eggs beaten very stiff, one and one-half cupfuls of flour. Flavor with almond carefully or one teaspoonful of vanilla.
Mrs. Breed.

White Cake, No. 3.—One-half cup of butter, one and one-half cups of sugar, one-half cup of sweet milk, two cups of flour, two teaspoonfuls of baking powder; stir the butter and flour to a smooth paste by adding the milk a little at a time; add the sugar by degrees; then the baking powder in a little of the flour; last add the whites of five eggs beaten stiff.
Mrs. P. H. Shields.

White Cake, No. 4.—One cup of sugar, one-half cup of butter beaten to a cream, to which add the whites of four eggs well beaten, mix thoroughly and add two-thirds of a cup of sweet milk, two cups of flour, two heaping teaspoonfuls of baking powder, one-third of a teaspoonful of rose flavoring. Mrs. Fred Amsden.

White Cake, No. 5.—One and one-half cups of sugar, same of flour, one-half cup of corn starch mixed with one teaspoonful of cream of tartar, one-half cup of butter, one-half cup of milk, one-half teaspoonful of soda, whites of six eggs. Flavor to taste.

Mrs. Henry Foote.

Silver Cake.—Beat one-half of a cupful of butter to a cream; add one and one-half cupfuls of sugar, beat again. Now add one cupful of cold water and two and one-half of flour. Beat thoroughly and continuously for five minutes, and then stir in two teaspoonfuls of baking powder. Have ready the well-beaten whites of four eggs; stir them carefully in and bake in a moderate oven.

Mrs. Hawkins.

Chocolate Caramel Cake.—For one loaf of white cake, baked and left remaining in a long tin, take the white of one egg, three tablespoons of cold water, one-half teaspoon of vanilla and enough sifted confectioner's sugar to make thick enough to spread over the cake; then one hour afterwards melt one-fourth of a cake of chocolate, and spread this over the cream with a knife. If preferred, in place of this make the following: Two cups of sugar, one-half cup of sweet cream or one-half cup of milk and a piece of butter the size of a walnut. Boil together about five minutes. Remove from the fire, flavor with vanilla and stir to a cream. Cover with the melted chocolate or chopped walnuts. Mrs. McClary.

Flake Cake.—One-half cup each of molasses, sugar, butter and sour milk, two cups of flour, yolks of two eggs, one teaspoon each of soda and vanilla, and a scant half teaspoon of cloves. Makes three layers. Pack with boiled frosting, made from the whites of the eggs, two cups of sugar, and one-half teaspoon of citric acid.

Jean Hawkins.

Potato Cake.—Two cups of sugar, one cup of butter, one-half cup of milk, four eggs, two cups of flour, one cup of mashed potato, four sticks of grated chocolate, two teaspoons of baking powder, one teaspoon each of cinnamon, nutmeg and cloves, one cup of chopped walnuts. Bake in a loaf.

Mrs. J. H. King.

German Chocolate Cake.—One cup of sugar, one small tablespoonful of butter, two eggs, yolks and whites beaten separately, one small cup of milk, two large teaspoons of baking powder, two cups of flour, add filling while hot.

Take one-half cake of Baker's chocolate, one-half cup of milk; one cup of sugar, yolk of one egg. Cook all together until it thickens and add it to the cake. Bake in four layers, and put together with boiled frosting. Can add one square of melted chocolate to the frosting. Flavor with vanilla.

Mrs. John King.

Cocoanut Cake.—Two cups of sugar, one cup of butter, one cup of corn starch, one cup of sweet milk, whites of four eggs, one-half teaspoon of cream tartar, one-fourth teaspoon of soda, two cups of flour; beat the starch, cream tartar and milk together. Whites of four eggs for frosting with cocoanut.

Mrs. M. H. Barry.

Layer Cake, No. 1.—One-half cup of butter, one and one-fourth cups of sugar, one cup of milk, two and one-half cups of flour and two teaspoons of baking powder; whites of four eggs; flavor with lemon.

Mrs. D. W. Lawrence.

Layer Cake, No. 2.—One and one-half cups of sugar, one-half cup of butter, one cup of milk, whites of three eggs, two heaping cups of flour, two teaspoons of baking powder, flavor to taste.

Mrs. Lincoln.

Orange Cake.—Two cups of sugar, two cups of flour, one-half a cup of cold water, pinch of salt, a teaspoonful of cream tartar, one-half teaspoonful of soda, four eggs, the juice and grated rind of one large orange; beat the yolks and sugar together; dissolve the soda in the water; sift the cream tartar in the flour; add the beaten whites of two of the eggs; bake as for jelly cake. For the icing put nearly a pound of sugar with the beaten whites of the other two eggs and add the juice and grated rind of another orange.

Mrs. Gilbert.

Harlequin Cake.—One cup of butter creamed, two cups of sugar, one cup of sweet milk, yolks of three eggs, three cups of pastry flour, one teaspoonful of cream tartar, one-half teaspoonful of soda, or three teaspoonfuls of baking powder, whites of three eggs. Mix in the order given, then divide into four equal parts. Have two parts the color of the dough, color the third with one square of melted chocolate, color fourth part with pink coloring—one-half teaspoonful of cochineal, one-half as much alum, the same of cream tartar, put it in two tablespoonfuls of warm water, let it stand and then strain through a cloth. Bake in pie tins, chocolate layer first, second white, third pink, fourth white.

Mrs. George Furness.

One Egg Cake.—One egg, one cup each of sugar and sweet milk, two cups of flour, three tablespoons of melted butter, two teaspoons of cream tartar, one teaspoon of soda. Bake in two or three layers. Excellent with whipped cream as a filling.

Hattie B. Warner.

Nut Cake, No. 1.—Two cups of flour; four eggs, one small cup of butter, one cup of sugar, one cup of cold water; one teaspoon of soda, two teaspoons of cream tartar; one cup of hickory or butter-nut meats.

Mrs. John Robb.

Nut Cake, No. 2.—Two cups of sugar, one cup of butter, not too full, four whole eggs and one yolk, two thirds of a cup of milk, three cups of flour, three even teaspoons of baking powder, two teacups of walnut meats, chopped fine. This quantity makes two loaves.

Mrs. George Hale.

Ribbon Cake.—Take nearly one-third of white cake batter and add to it one cup of raisins, one cup of currants, one-fourth pound of citron, cinnamon and cloves to taste, two tablespoonfuls of molasses; bake in a layer and the rest of the batter in two layers; put the three together with jelly, having the fruit loaf in the center.

Mrs. Annie Morgan.

Rolled Jelly Cake.—Four eggs, yolks and whites beaten separately, two-thirds of a cup of sugar, one and one-half teaspoons of baking powder, three teaspoons of cold water, one cup of flour. Bake rather slowly in a heavy tin or dripping pan (size 18 x 10 inches), when baked turn on a cloth, leaving the bottom side up, and spread with jelly which has been beaten with a fork and roll the cake lengthwise while warm.

Mrs. McClary.

Chocolate Cake.—Shave one-half a cake of Baker's chocolate, pour over it one-half a cup of boiling water and let it dissolve, two cups of sugar, one-half cup of butter, one-half cup of thick sour milk, one-half teaspoon of soda, two teaspoons of vanilla, two eggs, two even cups of flour; put the chocolate in before the flour.

Mrs. Frank Haven.

Chocolate and Nut Loaf Cake.—Two and one-half cups of sugar, one cup of butter, one cup of sour milk, one teaspoon of soda, five eggs, one and one-half squares of Baker's chocolate melted, two and one-half cups of flour, one cup of English walnuts chopped, not too fine. Stir the butter and sugar, add the beaten yolks of the eggs, then the sour milk, to which the soda has been added, add the beaten

whites of the eggs, mixing alternately with two and one-half cups of flour, add a good pinch of salt and two teaspoonfuls of vanilla, adding last two-thirds of a cup of nuts, using the remainder in the icing. This makes two sheets. Mrs. O. S. Lawrence.

Spice Cake, No. 1.—One cup of sugar, one-half cup of molasses, one-half cup of butter, one-half cup of sour milk, two and one-half cups of flour, one teaspoonful of soda, yolks of four eggs, one teaspoonful of cloves, allspice, cinnamon and nutmeg.

Mrs. William C. Orcutt.

Spice Cake, No. 2.—Two eggs, one and one-fourth cups of sugar, one cup of sour cream with a teaspoonful of soda dissolved in it, two cups of chopped raisins, two teaspoonfuls of cinnamon, a pinch of salt and two cups of flour.

Mrs. S. T. Carpenter.

Clove Cake.—One cup of butter, one cup of sugar, one cup of molasses, three cups of flour, three eggs, one dessertspoon of saleratus, raisins, about a dessertspoon of cloves.

Mrs. Albert Andrus.

Citron Cake.—One cup of sugar, one-third of a cup of butter, one-half a cup of sweet milk, two cups of flour, two eggs or the whites of four, two teaspoonfuls of baking powder; when for a loaf add citron and a cup of raisins.

Mrs. A. Williamson.

Quick Cake.—Break two eggs into a small teacup and fill up with thin, sweet cream; one teacupful of sugar, one coffee-cup of flour, one teaspoonful of cream tartar, one-half teaspoonful of soda; measure your sugar and put in a pan; then pour in the eggs and cream; measure the flour and sift in; then the soda and cream tartar; beat all together.

Mrs. Whittelsey.

One Egg Cake.—One egg, one cup of sugar, a piece of butter the size of an egg, one cup of sweet milk, two teaspoonfuls of cream tartar, one teaspoonful of soda, two cups of flour.

Mrs. Swift.

Bread Cake.—Two cups of light bread sponge, one and one-half cups of sugar, two-thirds of a cup of butter, two eggs, one cup of flour, one teaspoonful of soda, one cup of raisins, cinnamon and nutmeg.

Mrs. S. W. Gillett.

Old Fashioned Cream Cake.—One cupful each of sour cream and sugar; two eggs, two cups of flour, one-half teaspoon of soda, a pinch of salt and a little nutmeg. Better when eaten fresh.

Mrs. Belding.

Angel Cake.—The whites of eleven eggs, one and one-half cups of granulated sugar, one cup of pastry flour, measured after being sifted four times; one teaspoonful of cream tartar, one teaspoonful of vanilla. Sift the flour and cream tartar together. Beat the sugar into the eggs, after beating the eggs to a stiff froth; add the seasoning and flour, stirring lightly. Beat until ready to put in the oven; bake forty minutes in a moderate oven. Use a pan that has little legs at the top corners, so that when the pan is turned upside down on the table, after baking, a current of air will pass over and under it. Do not grease the pan.

Miss Parloa.

Note.—If the oven is too hot place a tin of cold water inside to reduce the temperature.

Gold Cake.—Yolks of eight eggs beaten light, one cup of sugar, one-half cup of sweet milk, three tablespoonfuls of softened butter, one and three-fourths cups of flour, two teaspoonfuls of baking powder.

Mrs. S. T. Carpenter.

Sunshine Cake, No. 1.—Whites of seven and yolks of five small eggs, one cup of granulated sugar, two-thirds of a cup of flour, one-third of a teaspoonful of cream tartar and a pinch of salt. Sift, measure, and set aside the flour and sugar, as for an angel cake. Beat the yolks of the eggs thoroughly, then after washing the beater, beat the whites about half; add cream tartar and beat until very,

very stiff. Stir in the sugar lightly, then the beaten yolks thoroughly; add the flour; flavor and put in tube pan and in the oven at once. Bake from thirty to fifty minutes. Mrs. Van Deusen.

Sunshine Cake, No. 2.—Beat the yolks of four eggs until thick and light, add gradually one and a half cups of powdered sugar and beat ten minutes longer. Stir in lightly the whites of eleven eggs, which have been beaten stiff, add one cupful of flour in which is mixed one teaspoonful of cream tartar; sift both five times. Mix gently and add one teaspoonful of vanilla or the grated rind of one lemon and a teaspoonful of the juice. Turn into an ungreased tin and bake three-quarters of an hour or until done.

Mrs. S. T. Carpenter.

Sponge Cake, No. 1.—Two eggs beaten hard, one cup of sugar, beat the eggs and sugar thoroughly with a beater, add one cup of flour—measure first and then sift twice—one-half cup of boiling water, a little salt, one teaspoonful of baking powder, vanilla. Moderate oven at first; bake about forty minutes in angel cake tin; cut with a cake knife.

Sadie M. Thompson.

Sponge Cake, No. 2.—One tumbler each of sugar and flour, five eggs and a pinch of salt, flavor with lemon. Beat the yolks and sugar light, add the beaten whites, then beat all fifteen minutes, stir in the flour lightly, and bake immediately.

Mrs. McVickar.

Sponge Cake, No. 3.—The yolks of three eggs, a small cup of sugar, three tablespoonfuls of cold water in the eggs and sugar. Beat until stiff with a Dover beater. Beat the whites to a stiff froth. One full cup of flour, beat all in carefully. One teaspoonful of baking powder added to the flour and a little salt added to the eggs.

Mrs. D. W. Lawrence.

Sponge Cake, No. 4.—Two eggs, two-thirds of a cup of sugar, one-third of a cup of cold water, one even cup of flour, one teaspoonful of baking powder, a little salt, season with vanilla and almond flavoring, mixed if desired. Beat the eggs to a froth, add the sugar, then beat five minutes, stir in the flour and water lightly. Bake very slowly.

Mrs. N. Porter.

Cream Sponge Cake.—One pint of pulverized sugar, the yolks of six eggs beaten with the sugar fifteen minutes, one-half cup of cold water; beat the whites, and mix with the sugar and yolks; lastly, one full pint of sifted flour with two teaspoonfuls of baking powder; stir in quickly; bake in two long pans.

For the Filling.—Three-fourths of a pint of sweet cream, two heaping teaspoonfuls of corn starch; cook until it thickens; add a little salt and vanilla. Sweeten to taste.

Icing.—To the juice of one lemon add enough pulverized sugar so it will not run.

Mrs. Spann.

White Sponge Cake.—Two-thirds of a cup of sugar, one-half cup of flour, whites of five eggs, one teaspoonful of cream tartar; sift the cream tartar and flour four or five times together.

Mrs. Caldwell.

Snowballs.—Two cups of sugar, one-half cup of butter, one cup of sweet milk, three cups of flour, three teaspoonfuls of baking powder, whites of five eggs. Bake in deep, square tins. The following day cut in two-inch squares, taking the outside off so as to leave it all white; take each piece on a fork and frost upon all sides, and roll in freshly grated cocoanut. These may be varied by rolling in chocolate frosting prepared thickly enough to give a rough surface.

Miss M. E. Parmelee.

Fruit Cake, No. 1.—One pound of brown sugar ; one and one-fourth pounds of butter, one pound of flour, two and one-half pounds of raisins, the same of currants, two pounds of citron, ten eggs, one-half cup of molasses, one tablespoon of cinnamon, one of mace, one-half tablespoon of nutmeg, teaspoon of cloves, one teaspoon of soda just before going into the oven. Mrs. Belding.

Fruit Cake, No. 2.—One pound of butter, one pound of flour, one pound of currants, one pound of sugar, two pounds of raisins, one tablespoonful of cinnamon, one teaspoonful of cloves, one-half tumbler of molasses, soda the size of a pea, ten eggs. Put the butter and sugar together and stir to a cream ; then add the molasses, then the eggs, fruit, spices, flour and soda last. Mrs. S. T. Carpenter.

Cream Fruit Cake.—One cup of sour cream, one cup of sugar, one cup of chopped raisins, two cups of flour, one teaspoonful of soda, two eggs ; flavor with spices. Aunt Susan Andrus.

White Fruit Cake.—One cup of butter, two cups of sugar, three cups of flour, whites of eight eggs, half a wine glass of rose water, one teaspoonful of baking powder, quarter of a pound of citron, half a pound of almonds blanched, one cup of grated or desiccated cocoanut. Mrs. T. Davidson.

Coffee Cake.—One cup of coffee prepared as for the table, one cup of sugar, one of molasses, one of butter, four of flour, one egg, one coffee-cup of raisins, one teaspoonful of soda, two of cream tartar, three tablespoonfuls of cinnamon, one of cloves and one of nutmeg. Mrs. W. N. Ames.

Spanish Bunns.—Two cups of sugar, one cup each of butter and sweet milk, two heaping cups of flour, four eggs, two teaspoonfuls of cream tartar, one of soda, and two tablespoonfuls of cinnamon. Bake in sheets, frost and cut in squares. Mrs. M. C. Abbott.

FILLINGS FOR LAYER CAKES.

A "Wilderness of Sweets."—Paradise Lost.

Note.—Care is necessary in the preparation of syrup for icings, etc. Confectioners recognize six or eight degrees in boiling sugar, but for our purposes a knowledge of three will be enough—the second degree or "thread;" the fourth or "ball;" and the sixth or "*fruit glacé*." One cup of granulated sugar and one-half cup of water will boil to "the thread" in ten or fifteen minutes; to the "ball" in twenty minutes; and a little longer is necessary for a "*fruit glacé*." Test by dipping the thumb and forefinger in cold water and taking a drop of syrup between them and drawing apart. If it threads the second degree is reached; when it forms a soft ball by rolling between the thumb and finger we have the fourth degree; and when the syrup dropped in cold water is brittle, the sixth degree is reached.

Boiled Frosting.—Take one pound of granulated sugar, put in a pail and pour over just enough boiling water to dissolve; set in a kettle of water; beat the whites of three eggs a very little; put into the pail and beat until it thickens; remove from the stove and beat until cold. This is sufficient for a layer cake and a loaf.

Mrs. F. J. Seaver.

Boiled Milk Frosting.—One cupful of sugar, one-fourth of a cupful of milk, cook until it comes to the boiling point; take from the stove and beat until white. While warm add to the cake. This makes a soft frosting.

Mrs. W. S. Lawrence.

Confectioner's Sugar.—Take equal parts of white of egg and water, beat lightly; then stir in sifted confectioner's sugar until the frosting can be spread without running. Flavor to taste.

Icing.—One cup of sugar with water to dissolve, boil until it waxes soft in water and add to the whites of two eggs well beaten.

Mrs. Fred Amsden.

Chocolate Icing.—Break the white of one egg into a glass, add an equal measure of cold water, stir into this pulverized sugar until it is the right consistency. Three or four tablespoonfuls of grated chocolate melted over the teakettle and stirred in with the egg and sugar. Flavor with vanilla. If a little too stiff to spread, add a few drops of boiling water.

Mrs. W. H. King.

Maple Sugar.—Two coffee-cupfuls of maple sugar and one-fourth cupful of water; cook to “the ball;” then pour it on the beaten white of one egg and beat hard.

Mrs. E. W. Knowlton.

Note.—Chopped walnuts may be added with the maple sugar if desired.

Apple Jelly.—One large sour apple pared and grated, juice of one lemon; one cupful of sugar. Stir all together and cook three minutes. Stir in the beaten white of one egg after removing the jelly from the fire.

Almond.—Blanch one pound of almond meats; reserve sufficient whole ones for the top layer; split in two or three parts, lengthwise, the remaining ones. When the cake is baked stick the nuts into the layers one inch apart and pour over plain or boiled frosting.

Mrs. McClary.

Walnut.—Chop fine one-half pound of English walnut meats. Put into boiled frosting after it has cooled a little.

Butternut.—Take the whites of two eggs beaten with one-half a cup of sugar; spread over each layer one cup of butternut meats, peeling the large pieces for the top layer.

Mrs. John C. Williamson.

Lemon.—One cup of sugar, scant, one-fourth cup of butter, grated rind and juice of two lemons, yolks of four eggs; cook until it thickens, stirring all the while. Mrs. W. H. King.

Raisin, No. 1.—One cup of raisins, stoned and chopped fine and stirred into boiled frosting when partly cooled.

Mrs. A. B. Keeler.

Raisin, No. 2.—One and a half cupfuls of raisins, one and a half cupfuls of sweet cream, one cup of sugar, one tablespoonful of butter, two scant tablespoonfuls of corn starch, pinch of salt, cinnamon, nutmeg, cloves, or other flavoring to taste. Boil twenty minutes, spread when cool. This may be used for pie filling with meringue on top, with cocoanut. Mrs. W. S. Lawrence.

Fig, No. 1.—Eight figs and one-half cup of raisins, chopped very fine; beat the white of one egg with three tablespoonfuls of sugar; stir the figs and raisins in; then add about half as much chocolate as for a large chocolate cake. Mrs. F. White.

Fig, No. 2.—One pound of figs chopped fine; stir in jelly or fruit juice until it will spread easily; add sugar if necessary.

Mrs. W. Crooks.

Fig, No. 3.—Take three-fourths of a pound of figs, chop fine and put into a stew pan on the stove; pour over them two cups of water and a large cup of sugar. Cook all together until soft and smooth. When cold spread between the layers of the cake.

Mrs. Horrigan.

Tutti Frutti.—One cup of sugar, one-fourth cup of water, white of one egg, one-fourth cup of figs, one-fourth cup of cocoanut, one-fourth cup of walnut meats. Make boiled frosting of sugar, water and eggs, then add the fruit chopped fine. Miss Alice J. Watkins.

Chocolate Custard.—Yolks of five eggs, two teaspoonfuls of grated chocolate, one-half cup—small cup—of sugar, four tablespoonfuls of milk; flavor with vanilla; put in a bowl and place in hot water until it begins to thicken; make two tins of white cake; grate two tablespoonfuls of chocolate and mix in with the other two tins of cake.

Mrs. R. W. Cantwell.

Chocolate Cream.—Add three tablespoonfuls of grated chocolate to whipped cream.

Note.—One square of Baker's chocolate, grated, makes four level tablespoonfuls of Huyler's powdered chocolate.

Chocolate, No. 1.—One and a half cupfuls of sugar, grate one-fourth of a bar of Baker's chocolate, six tablespoonfuls of boiling water, cook to the ball. Beat the whites of two eggs, on them pour the syrup while hot, beating all the time until it is thick enough to spread on the cake.

Hattie H. Webster.

Chocolate, No. 2.—Place two blocks of chocolate, without grating, in a basin over steam; when melted stir into it the following: One egg or yolks of two beaten light, with nearly one cup of sugar, four spoons of cold milk; steam until smooth. Flavor with vanilla.

Cocoanut.—Take the whites of four eggs; allow one cup of sugar to each egg; one pound of desiccated cocoanut; one pound either of English walnuts or blanched almonds; dissolve the sugar in a little water and boil a few minutes; have the eggs beaten; stir in the sugar; beat until light and flavor.

Miss Klohs.

Banana.—Pack cake with boiled frosting, and over each layer slice bananas a short time before serving. Also used with whipped cream.

Mrs. H. E. King.

Peach.—Cut up peaches in thin slices ; prepare cream by whipping and sweetening ; flavor with vanilla ; put layers of peaches between the sheets of cake and pour the cream over each layer and the same on top. Mrs. Caldwell.

Whipped Cream.—Put nearly one pint of cold sweet cream in a bowl and beat with an egg beater until thick ; then sweeten and flavor to taste. The beaten whites of two eggs may be added if there is not the amount of cream required.

Sour Cream, No. 1.—One cup of sour cream, one-half cup of sugar, one tablespoonful of flour. Beat all together and cook till it thickens. When cold add one cup of chopped walnuts.

Mrs. Wm. Tobey.

Sour Cream, No. 2.—One coffee-cup of sour cream, the same of sugar, and one pound of English walnuts chopped fine ; cook all together until it thickens. Spread when cold.

Mrs. Breed.

Ice Cream Filling.—Two cups of pulverized sugar ; add one-half a cup of water to dissolve the sugar, and boil to “the thread ;” beat the whites of two eggs, and on these pour the sugar while hot, beating all the time ; add one-half a teaspoonful of lemon acid.

Mrs. Parmelee.

Marsh Mallow Filling.—Two cups of sugar, one cup of water, whites of two eggs, one-half pound of marsh mallows. Heat the marsh mallows in the oven or over steam, reserving a few to chop for the top. Boil the sugar and water to a syrup until it threads. While hot pour it on the stiffly beaten whites, stirring all the time. Add the melted marsh mallows and beat until smooth. Flavor with vanilla. When almost cool spread on layers.

Mrs. William Breed.

SMALL CAKES AND COOKIES.

"Of Small Cakes it may be said in general, that age cannot wither nor custom stale their infinite variety."

Cookies, No. 1.—One cup of sugar, one cup of sour cream, one teaspoonful of soda, a little salt. Flavor with nutmeg and essence of lemon. Mix very soft. If the cream is not very rich add a piece of butter. Bake in a medium oven. Add caraway if you choose.

Mrs. S. A. Beman.

Cookies, No. 2.—One cup of butter, one cup of sugar, two eggs, four tablespoonfuls of sweet milk, one teaspoonful of cream tartar, and one-half teaspoonful of soda.

Aunt Susan Andrus.

Cookies, No. 3.—One cup of butter, two cups of sugar, three eggs, one teaspoonful of baking powder, one tablespoonful of lemon, one-half cup of milk; roll out the dough and sprinkle with desiccated cocoanut and fine sugar.

Mrs. O. L. Ballard.

Cream Cookies.—Two eggs, two cups of sugar, one cup of butter, two cups of sour cream, one teaspoonful of soda; spice to taste; beat well.

Mrs. Croff.

Sour Cream Cookies.—One cup of sugar, one egg, one cup of sour cream, one teaspoonful of soda, a little salt. Make stiff enough to drop from the spoon and bake without rolling out. Flavor with lemon and vanilla or nutmeg.

Maggie Binan.

Ginger Cookies, No. 1.—Three cups of New Orleans molasses, eight tablespoonfuls of butter, two tablespoonfuls of boiling water, two tablespoonfuls of saleratus, one tablespoonful of ginger, one tablespoonful of alum; dissolve the alum in boiling water; mix soft; bake quick.

Mrs. Wells S. Dickinson.

Ginger Cookies, No. 2. —One cup of shortening and one cup of sugar creamed, two eggs, one cup of New Orleans molasses, three teaspoonfuls of ginger, three level teaspoonfuls of soda, one-half cup of sweet milk, flour to mix soft. Mrs. F. J. Seaver.

Soft Ginger Cookies, No. 1.—Three-fourths cup of molasses, one cup of sour milk, one-half cup of sugar, one heaping cup of butter, two teaspoonfuls of soda, two teaspoonfuls of ginger; put the molasses and milk together; stir in the soda, then add the butter, ginger, etc. Do not make too stiff with flour; mix soft; roll half an inch thick and cut in square pieces. Mrs. McVickar.

Soft Ginger Cookies, No. 2.—Two-thirds of a cup of butter and the same of New Orleans molasses, one and one-fourth cup of sugar, one cup of thick sour milk, two teaspoonfuls of soda, one and one-half of ginger. Flour to make very soft. Mrs. W. H. King.

Molasses Cookies.—One cup of New Orleans molasses; one cup of sugar, one cup of butter, one egg, a teaspoonful of ginger and one of soda; mix hard and roll out. Mrs. Bliss.

Fruit Cookies.—One cup of butter, two cups of sugar stirred to a cream, two eggs, one cup of chopped raisins, two level teaspoonfuls of soda dissolved in one-half cup of cold water, flour enough to mix soft. Mrs. F. J. Seaver.

Graham Cookies.—One egg, one cup of sour milk, one-half cup of butter, one cup of sugar, one-half teaspoonful of soda; thicken till quite thick with graham flour, and drop on tins. Mrs. C. A. Wood.

Graham Crackers.—Blend three-fourths cup of sugar, one-fourth cup of butter, and one-fourth cup of lard. Stir in the beaten white of one egg, add four tablespoonfuls of water, with one (even) teaspoonful of soda dissolved in it. Mix stiff with unsifted graham flour, roll thin. Bake in a medium oven. Mrs. Ransom.

Maple Sugar Cakes.—One cup of sour cream, one and one-half cups of maple sugar, one egg, one teaspoonful of soda, one-half teaspoonful of cinnamon; roll soft and bake in a quick oven.

Mrs. R. W. Cantwell.

Dominoes.—Bake any kind of sponge cake in a thin sheet. Cut this into small oblong pieces the shape of a domino. Frost the top and sides of them. When the frosting is hard, draw the cross lines and make the dots with a small brush that has been dipped in melted chocolate. These are particularly good for children's parties.

Jumbles.—One egg, one cup of sugar, one cup of butter, two teaspoonfuls of sweet milk, one-half teaspoonful of cream tartar, one-quarter teaspoonful of soda. Cut round with a hole in the middle; sprinkle with sugar before baking.

Miss Amelia Greeno.

Hermits.—One and one-half cups of sugar, one cup of butter, two eggs, one cup of currants or chopped raisins, one teaspoonful of soda in one-fourth cup of sweet milk, one teaspoonful of cloves, one of cinnamon, nutmeg or allspice to taste. Put in flour as for cookies; roll thin; sprinkle with sugar before baking.

Ginger Snapz.—One cup of sugar, one cup of molasses, one-half cup of butter, one-half cup of lard, one tablespoonful of ginger, one tablespoonful of soda, one tablespoonful of vinegar, two tablespoonfuls of water, one tablespoonful of alum; boil ten minutes; put in the soda after boiling; stir the flour in while warm.

Mrs. Durkee.

Ginger Wafers.—One-half cup each of butter, sugar and molasses, one heaping teaspoonful of ginger, a little salt. Let this come to a boil. Take from the fire and immediately add one teaspoonful of soda dissolved in a little water; while foaming add the flour to make very stiff. Roll thin as paper.

Carrie B. Stevens.

Fruit Drops.—One egg, one-half cup each of molasses, sugar and sour cream, one teaspoonful each of vanilla and cinnamon, one-half teaspoonful each of cloves and salt, two cups of flour, one-half cup of raisins, one teaspoonful of soda dissolved in a little cold water and added the last thing. Drop in small spoonfuls and bake in a quick oven.

Mrs. G. H. Hale.

Vanities.—Beat two eggs; add one-half teaspoonful of salt, and flour to make a stiff dough; roll it as thin as possible, and cut in small diamonds; fry in lard; turn them the moment they come to the surface, and take out when the least brown; sprinkle with sugar or fill with jelly.

Mrs. R. D. Huntington.

Nut Jumbles.—One-half cup of butter, one cup of sugar, one egg, one teaspoonful of baking powder, two cups of flour, a pinch of salt, three-fourths cup of walnut meats coarsely chopped, about one-third cup of milk. Beat together the butter and sugar, add the egg well beaten, then the flour, salt and baking powder sifted together, adding the milk gradually so as to prevent the mixture becoming too dry. Mix the nuts well in and drop in spoonfuls some distance apart. Bake in a quick oven about ten minutes.

Katharine L. King.

Sponge Drops.—Beat to a froth three eggs and one cup of sugar. Stir into this two cups of flour in which one teaspoonful of cream tartar and one-half teaspoonful of soda have been thoroughly mixed; flavor with lemon. Butter tins and drop by the teaspoonful two inches apart.

Esther H. Taylor.

Lady Fingers.—Beat the whites of three eggs until stiff and dry. Add gradually one-third of a cup of powdered sugar. Beat the yolks of two eggs until thick and lemon color. Add to the first mixture. Fold in one-third of a cup of flour mixed and sifted with one-eighth of a teaspoonful of salt; flavor with one-fourth of a teaspoonful of vanilla or lemon extract. Bake eight or ten minutes in a moderate oven. The above will make two dozen.

Boston Cooking School.

Walnut Macaroons.—One pound of powdered sugar, one pound of nuts chopped fine; the unbeaten whites of five eggs, two small teaspoonfuls of baking powder, two tablespoonfuls of flour. Mix these ingredients together and add more flour if necessary to make quite thick. Drop from a teaspoon upon buttered paper or baking tins, a little distance apart, and bake a light brown in a moderate oven. Leave in tins until quite cool before taking out.

Mary E. Parmelee.

Strawberry Puffs.—One-quarter pound of butter, one-half pint of water, two teacupfuls of flour; boil water and butter together; while boiling stir in the flour. Take off, and when cool stir in five eggs and one-half teaspoonful of soda; drop the batter the size of a hen's egg into pans; bake thirty minutes; split open and put in sugared strawberries or boiled custard.

Mrs. Beman.

Cream Puffs.—One cup of water, small half cup of butter; let this come to a boil, then stir in slowly one cup of sifted flour. Remove from the stove, stirring until perfectly smooth. When cool beat in three eggs, one at a time and beat the whole five minutes. In dropping on the tin by spoonfuls pile as high and roughly as possible. Bake in a steady hot oven until nicely brown. When cold open and fill with custard or whipped cream. This makes one dozen.

Filling for Cream Puffs.—Two eggs, two or three spoonfuls of corn starch, sugar and vanilla to taste, one quart of milk. Cook till it thickens.

Mrs. G. H. Hale.

Marguerites.—Make a boiled frosting flavored with vanilla, frost square wafers, then sprinkle over with English walnuts chopped fine, frost again, place on a board or tin and set in the oven a few minutes.

Mrs. W. A. Short.

English Banbury Cakes.—Make a Banbury filling as follows: One cup of seeded raisins, four figs, a piece of citron the size of an English walnut, rind and juice of one lemon, and one cup of sugar. Chop the fruit and lemon rind fine, then add the juice and sugar; mix well. Make a good pastry, roll out thin and cut in rounds about four inches across. Place a small dessert spoonful of the filling upon each round; wet the edges and fold over one side of the paste and pinch the edges together. Prick the top with a fork and bake about twenty minutes. The pastry may be cut into diamond shape and the filling put on one piece and covered with another, having moistened the edges, and just before putting in the oven they may be brushed over with egg beaten up with sugar.

Chocolate Eclairs.—Make a paste as for cream puffs, drop on a pan in oblongs about four and one-half inches long and two inches apart. Bake in a rather quick oven till a delicate brown. As soon as baked, ice with chocolate icing. When cold open on the side and fill as cream puffs.

Icing.—Melt gradually, being careful not to scorch, four tablespoonfuls of grated chocolate, then stir in three tablespoonfuls of milk or cream and one of water; mix well and add a scant cup of sugar; boil about five minutes.

Mrs. G. H. Hale.

PICKLES AND RELISHES.

*“Cook, see all your sauces
Be sharp and poynant in the palate
That they may commend you.”*

Note.—All pickles should be stirred frequently.

Pickled Pears.—To seven pounds of pears, steamed, take three pounds of sugar (maple preferred), one quart of strong cider vinegar, one pint of water, three cloves in each pear, cinnamon and allspice.

Mrs. George Sabin.

Pickled Sickle Pears.—Allow enough vinegar to cover the pears. Make a syrup in proportion of one pint of good strong vinegar to three pounds of sugar, brown and maple, two ounces of ginger root, a small bag of cloves, stick a clove in each pear. Cook in the syrup until easily pierced with a fork. When finished, pour the syrup over the pears.

Mrs. Belding.

Pickled Plums.—Seven pounds of fruit, three pounds of sugar, one pint of vinegar, spice if preferred.

Miss Childs.

Pickled Blackberries.—Seven pounds of blackberries, three of sugar; one pint of vinegar; cook all together until it boils, then remove the berries and let the vinegar and sugar boil for half an hour. Remove from the stove and pour over the berries.

Mrs. E. A. Webster.

Piccalilli.—Slice one peck of green tomatoes; put on them one cup of salt and let stand over night; chop, and let them drain; put on vinegar enough to cover and cook until soft. Chop six green peppers and four onions; grate one cup of horse radish; put in, also, two cups of sugar, one tablespoonful each of cloves, cinnamon and allspice; cover with vinegar and let come to a boil.

Mrs. House.

Pickled Peaches.—Make a syrup of vinegar and sugar—one pint of vinegar to three pounds of sugar—put one clove in each peach; cook in the syrup until tender; place in air-tight jars; pour over scalding syrup, and seal; add a little cinnamon and mace, if you choose.

Mrs. R. A. Delong.

Peach Mangoes.—Seven pounds of peaches, four pounds of sugar, one-half ounce of green ginger root, one pint of vinegar, one teaspoonful of ground cloves, two teaspoonfuls of allspice, one-half teaspoonful of ground mace put in two bags for this quantity. Rub the fur off from the peaches, halve them and remove the pit. Fill with equal parts of grated horse radish, and light and dark mustard seed. Tie firmly with a string. When the syrup boils put in a few at a time; be sure and not cook too much. Use peaches not too ripe. Draw off the juice for two or three mornings and pour over hot.

Mrs. F. J. Seaver.

Cucumber Pickles, No. 1.—One gallon of water; one pint of good vinegar; one cup of molasses; one-half cup of salt; a piece of alum the size of a walnut. Gather the cucumbers in as large quantities as possible; wash and put them into the above; when the jar or tub is full scald the brine nine mornings in succession and pour, while hot, over the cucumbers; then put them into sharp vinegar, sweetened and spiced (spices put in bags); add two or three horse radish roots.

Mrs. House.

Cucumber Pickles, No. 2.—Scald cucumbers for nine mornings in a hot brine made fresh each day. Then take good vinegar, not too strong, and a piece of alum, scald and pour over the cucumbers, letting them remain in it three days. Then take enough of the best cider vinegar to cover the pickles, season with mixed spices and sugar to taste, also a piece of horse radish, and pour over the cucumbers while hot. Cover the pickles with horse radish leaves.

Mrs. H. E. King.

Brine for Cucumbers.—Two pails of water; six quarts of salt; one pound of alum; two ounces of saltpetre; keep the cucumbers under the brine with a weight.

Mrs. J. P. Morse.

Green Tomato Pickles.—Slice one peck of green tomatoes and allow them to remain in salt and water twenty-four hours ; rinse in clear water and drain ; cook until tender in weak vinegar. Prepare a liquid according to the following proportions: Two quarts of vinegar ; four pounds of sugar ; one cup of horse radish ; three tablespoonfuls of cloves ; three of cinnamon ; one of pepper. Boil and pour over the tomatoes.

Mrs. O. P. Ames.

Cabbage Pickle.—Six quarts of chopped cabbage, nine large or twelve small red peppers, one quart of small onions ; chop all fine and sprinkle well with salt, let it stand four hours, then drain off all liquor.

Dressing.—Three quarts of vinegar, one pound of sugar, one-half cup of celery seed, one-fourth cup of white mustard seed, the same of black mustard seed, one-half ounce of turmeric powder and a small piece of alum. Let all boil in the vinegar and pour over the cabbage hot.

Mrs. Hawkins.

Pickled Onions.—Peel and put in strong brine for four days, changing the brine twice. Then put the onions in cold milk and water and let come to a boil ; take out, wipe dry, put in a jar and pour over hot vinegar to which has been added a little sugar, whole mace, pepper and cloves.

Mrs. Carr.

Ripe Cucumber Pickles.—Pare and slice lengthwise the cucumbers, put in an earthen dish, first a layer of cucumbers, then a thin layer of salt, another of cucumber and salt, etc. Let stand twenty-four hours. Pour off the brine, rinse and put on cold water. Let stand another twenty-four hours. Then cook in vinegar and water until clear. Take four pounds of sugar, part maple and part granulated, to one quart of vinegar, add one ounce of cinnamon broken in pieces, one-half ounce of whole cloves (a few allspice if you wish). Put all in a cheese cloth bag. Cook the cucumbers in this a few minutes, then take out and cook the vinegar until it tastes of the spices. Pour all over the cucumbers.

Mrs. Ralph.

Watermelon Pickle.—Take the thickest rinds you can get ; pare off the green skin and cut out all the pink pulp. Put the rind to soak in a brine of salt and water strong enough to bear an egg. Let them lie in this brine three or four days (or more if not convenient to make up at once). Then put them in fresh water for three or four days, changing the water every day. Then weigh them and boil in equal parts of vinegar and water until easily pierced with a fork. Skim out on a platter to cool. Prepare a pickle of three-quarters of a pound of sugar and a tea-cup of good strong vinegar for every pound of the rinds. Then put in the rinds and boil until they look clear. Skim them out and put in the jar in which they are to remain. Put into the boiling vinegar a small handful of whole allspice, half as much of whole cloves, two or three blades of mace and a few sticks of cinnamon. Then turn the whole hot over the rinds. They will be ready to use in two or three days.

Mrs. J. R. Flanders.

Oil Pickles.—Slice quite thin two dozen large size pickling cucumbers, sprinkle with salt and let them stand over night. Pour off all liquor and pour over them one cup of salad oil, one-half cup of black mustard seed, three ounces of white mustard seed, one ounce of celery seed and one quart of vinegar. No cooking. Stir the pickles occasionally.

Mrs. Hawkins.

Spanish Pickles.—Chop fine one peck of green tomatoes and four large onions ; sprinkle well with one-half pint of salt. Let stand twenty-four hours ; then put in a colander ; pour over cold water and drain thoroughly. Chop fine one head of cabbage and three green peppers and add to the above. Cook in vinegar until tender ; then drain off all vinegar. Put one pint of molasses, one tablespoonful of cinnamon, one-half tablespoonful of cloves, three-fourths tablespoonful of allspice and two of grated horse radish into fresh vinegar ; cook all together and pour over the pickles while hot.

Mrs. E. W. Knowlton.

Chow-Chow.—One quart each of small onions, cauliflower, cucumbers, and small pieces of ripe cucumber, one large green pepper. All except pepper to remain in salt and water over night. In the morning drain and cook in weak vinegar, then put all in the following dressing:

Dressing.—One quart of vinegar, six tablespoonfuls of mustard, one cup of sugar, one-half cup of flour, one-fourth ounce of turmeric powder, the same of curry powder. Boil five minutes. If a less pungent pickle is desired, omit the curry and use only three measures of mustard.

Mrs. Hawkins.

Tomato Catsup, No. 1.—Boil until tender one peck of ripe tomatoes. Strain and add one tablespoonful each of cinnamon, cloves, mustard and salt, one teaspoonful of allspice, one pint of vinegar and one cup of sugar. Boil gently until of the consistency of cream. Bottle while hot.

Mrs. John Law.

Tomato Catsup, No. 2.—Cook one-half bushel of tomatoes and five or six onions until tender. Strain and add one quart of vinegar, one small tea-cup of salt, two tablespoonfuls of cloves, one tablespoonful each of allspice and black pepper, one-fourth teaspoonful of cayenne pepper. Then boil until reduced one-half. Bottle when cold.

Miss Greeno.

Shirley Sauce.—One dozen ripe tomatoes, two large onions, two large peppers, one tea-cup of vinegar, two tablespoonfuls of sugar, one of salt; chop the vegetables and boil one hour or more; seal at once.

Mrs. S. C. Williamson.

Chili Sauce.—Thirty ripe tomatoes, five large onions, three green peppers, three tablespoonfuls of sugar, three of salt, four cups of vinegar; boil two and one-half hours.

Mrs. Sweet.

Note.—Cinnamon and cloves may be added to the above.

Cucumber Catsup.—Pare and remove the seeds from large green cucumbers, let them remain in cold water for two or three hours. Take them from the water and grate. Then drain the pulp thoroughly—pressing out all the water. Turn the pulp into an earthen dish and season well with pepper and salt. Use a little red pepper if liked. Add enough cider vinegar to cover; bottle and seal.

Mrs. Hawkins.

Tomato Butter.—Nine pounds of ripe tomatoes ; boil till thick ; then add three pounds of white sugar, one pint of vinegar, a tablespoonful each of allspice, cinnamon and cloves ; boil again until thick, stirring often.

Mrs. Clark Dickinson.

Spiced Currants.—Five quarts of currants ; one pint of vinegar ; three pounds of sugar ; one tablespoonful each of cloves, cinnamon and allspice. Boil an hour or until quite thick.

Mrs. W. H. King.

Spiced Gooseberries.—Seven pounds of gooseberries with the blossoms removed (the stems will not harm), five pounds of sugar, one scant pint of vinegar, two tablespoonfuls of cinnamon, one of cloves and one-fourth of allspice. Cook about two hours. Twelve quarts of gooseberries make seven quarts of the relish.

Spiced Grapes.—Six pounds of fruit, four pounds of sugar, one-half pint of vinegar, one teaspoonful each of ground mace, cloves, allspice and cinnamon, one-half teaspoonful of ginger. Seed the grapes as for preserves. Boil all together one hour.

Mrs. John Spann.

Cucumber Sauce.—Thirty good sized green cucumbers ; pare and remove the seeds ; four onions chopped together, one small tea-cup of salt ; drain twelve hours, then add one cup of white mustard seed, one-third of a cup of pepper, vinegar to cover.

Miss Meeker.

PRESERVING, CANNING AND JELLIES.

*“Good housewife provides ere a sickness do come,
Of sundry good things in her home to have some,
Conserves of oranges, quinces and such,
With sirops that easeth the sickly so much.”*

Strawberry Preserves.—To one quart of strawberries, take one pound of sugar, put on the stove and cook until the berries are cooked through, skim out the berries, put into jars, have the jars a little more than half full, cook the syrup until it will almost jelly when cold. (Try in a saucer). Add the berries. Put the jars on their sides to let the berries thoroughly mix with the syrup.

Mrs. Ralph.

Raspberry or Strawberry Jam.—For each pound of fruit allow a pound of sugar. Mash the fruit in the kettle. Boil hard for fifteen minutes; then add the sugar and boil five minutes.

Mrs. W. H. King.

Quinces.—Pare, quarter and core the fruit, taking out the hard place around the core; boil in clear water, or steam, until tender. For one pound of fruit allow three-fourths of a pound of sugar, and one pint of water for three pounds of sugar; when the syrup is boiling hot put in the fruit, and cook very slowly; equally good with part sweet apples.

Preserved Pears.—To one pound of fruit allow one-half pound of sugar, three-fourths cup of cold water. Let simmer slowly, say several hours, until a golden brown, after which put in glass jars.

Chipped Pears.—Eight pounds of pared pears *sliced very thin*, eight pounds of sugar, one-fourth pound of preserved ginger cut into small pieces, juice of three lemons, the yellow rind pared thin and cut in tiny bits, and one pint of water. Boil slowly till thick.

Mrs. Hawkins.

Pear Compote.—Seven pounds of pears, six pounds of sugar, one-fourth ounce of ginger root, juice and rind of four lemons (more if you wish). Slice the pears very thin after paring, grate the rind of the lemons and slice them very thin, bruise the ginger root, put all together and boil slowly three or four hours or until thick.

Mrs. M. H. Bigelow.

Preserved Peaches.—Pare the peaches. For every pound of fruit take three-fourths of a pound of sugar. Make a syrup with one cup of water to each pound of sugar; boil and skim. Add the peaches and cook until they look clear and transparent. Fill the cans at once. Preserved peaches are much better left whole, especially if the flavor of the pits is liked.

Mrs. Hawkins.

Cherries.—Allow one-half or three-quarters pound of sugar to one of fruit. Make a syrup of one-half pint of water to three pounds of sugar. Pit the cherries, leaving in a few stones to flavor the fruit. Cook and seal as usual.

Preserved Apple and Ginger.—To one pound of chopped, sour apples allow one pound of sugar; to every two pounds of sugar, two lemons and one-half ounce of ginger root. Chop the lemons, grate the ginger root. Put all together and cook slowly two and one-half hours.

Mrs. Hawkins.

Grape Preserves.—Press the pulp from the skins; put the pulps in a preserving kettle and boil them a few moments, then strain through a colander to separate the seeds—add the pulp to the skins and weigh; allow three-fourths of a pound of sugar to one pound of fruit. Cook slowly from one-half to three-fourths of an hour.

Preserved Plums.—Preserve plums the same as peaches. Remove the skin from them or not; if left on it is likely to crack open and come off if boiled too long. To prevent this, in a measure, prick the plums in several places with a fork before cooking.

Mrs. Belding.

Pineapple.—Grate or chop the pineapples fine. For each pound of fruit add three-fourths of a pound of sugar. Boil ten minutes and then can. This is nice for sherbet or punch.

Mrs. McClary.

Mock Pineapple.—Take partially ripe watermelons, pare and cut in small squares and steam until tender. Make a rich syrup of white sugar, and put in enough fresh or canned pineapple for flavoring, simmer ten minutes, then add the watermelon and simmer fifteen minutes more. Can while hot.

Mrs. Nellie Graham.

Currants and Fruit.—Six pounds each of currants and sugar, three large oranges, one and one-half pounds of raisins. Mash the currants and cook slowly one-half hour, then add the juice, pulp and finally the chopped rind of oranges and cook one hour; then add the raisins which have been seeded and chopped fine. Then cook one-half hour. Now add the sugar, stirring well, and cook one-half hour, making two and one-half hours in all.

Mrs. Hawkins.

Cold Strawberries.—Pick over firm, fresh berries, rinse and drain well. To three cups of berries take two of sugar; put into a large earthen bowl; mix well and put into the refrigerator until morning; then stir well, but not deep. Take off all bubbles; put into cans; press out the air (it will take a long while), seal, wipe off the can and at once roll in two or three thicknesses of paper so no light will touch the fruit. Put in a dark cellar.

Mrs. McClary.

To Can Raspberries.—Make a syrup in the proportion of one and one-half pounds of sugar to one quart of water; let it boil hard twenty-five minutes, then skim and let the syrup cool. Fill the cans with fresh garden berries, then add syrup to cover the fruit, put on the covers without rubbers and fasten; place the cans on a rack in a wash boiler; fill with water to within two inches of the top and let boil one minute. Take the cans from the water, take off the covers

and add more hot syrup if needed, put on the rubbers and covers and the next day store them in a cool dry place. All fruits may be canned in the same way, but for acid fruits like plums use two pounds of sugar to one quart of water and cook longer.

Mrs. Hawkins.

Cold Raspberry.—Put the berries in a new tin or earthen dish and jam with a potato masher; add one pound of sugar for each of fruit; stir thoroughly, and put into cold cans; seal tight. Will keep two years as fresh as when canned.

Mrs. McClary.

Canned Peaches.—Pare and place them on a plate in the steamer over boiling water, keeping them tightly covered; steam till they can be easily pierced with a fork; put them into heated cans, keeping the cans in hot water until sealed; make a syrup in the proportion of one pint of water to each pound and a half of sugar, and allowing three-quarters of a pound of sugar to each of fruit. Pour over the fruit the hot syrup and seal. Pears put up the same way allowing but one-half pound of sugar for each of fruit.

Mrs. McClary.

Gooseberries or Currants.—Four pounds of fruit, three of sugar, one pint of water; cook until they commence to break. This quantity will fill four pint cans.

Mrs. George Sabin.

Currants, Cold.—To one pound of fruit allow one of sugar. Mash the currants, stir in the sugar thoroughly and let stand over night; in the morning put into cold glass cans, fill to overflowing, put on the rubbers and seal.

Baked Apple Sauce.—One cup of sugar and one quart of apples pared and cut in quarters. Bake in a stone jar in the oven one and one-half or two hours.

Mrs. McClary.

Canned Apple Sauce.—In the fall take ripe apples, pare, core and cook to a pulp; while hot fill the cans full—shaking the cans to settle the apple; seal when hot. For pies in the winter.

To Can Tomatoes, No. 1.—Pare firm medium-sized tomatoes cold, then place them in a colander, cover and place over a kettle of boiling water, do not let it touch the water, steam until thoroughly heated, perhaps fifteen or twenty minutes. Have some sliced tomatoes cooking. Put the whole tomatoes in hot jars and fill with the strained juice from the cooked tomatoes. Seal.

To Can Tomatoes, No. 2.—Scald the tomatoes; peel and slice; put in a porcelain kettle and boil thirty minutes or longer (some prefer them only well heated, others like most of the water evaporated). Put them boiling hot into the jars; put on the rubbers and lids and fasten, and when cold keep in a dry, dark closet.

Canned Corn.—Select fresh corn, shave one layer from the ear and then press out the rest of the pulp with the knife; fill the cans with the corn, packing it solidly (cob may be used for this) to break any air bubbles; fill the cans so the milk will flow over the tops; put on the rubbers and lids—not screwing perfectly tight. Put a rack in the bottom of a wash boiler, put in the cans and pour in sufficient cold water to nearly cover. Put on the cover of the boiler and boil steadily for three hours. Then remove the cans and tighten the covers and when perfectly cold put in a dark dry place.

Excellent Recipe for Currant Jelly, No. 1.—Coddle the currants, squeeze out the juice and put it into the preserving kettle. Boil briskly, take off the scum, add the sifted sugar and stir till it is melted. Instantly it is melted put it in the pots and set it to cool. You must not boil it a minute after the sugar is melted or you spoil the color and flavor. To every pint of juice put a pound of sugar and not one scrap over or your jelly will be spoiled.

Mrs. Roosevelt (President's mother).

Currant Jelly, No. 2.—To one heaping quart of fruit put a small half cup of water. Put the fruit in a preserving kettle and cook to a pulp; then put in a bag and drain—do not squeeze. To each pint of juice allow one pound of sugar. Cook from three to eight minutes.

Mrs. Jane Jones.

Currant Jelly, No. 3.—Use when they first ripen ; jam them and drain through a bag twice without squeezing; allow a pound of sugar for a pound of juice; when the juice boils put in the sugar and let it thicken; then pour into glasses. Mrs. R. D. Huntington.

Spiced Jelly.—To one quart of currant jelly add one teaspoonful of cinnamon and one-half teaspoonful of cloves.

Grape Jelly.—Take grapes before they are thoroughly ripe, put them in a porcelain kettle and mash with a spoon ; when soft put in a bag and press out the juice. Allow a pound of sugar to a pint of juice ; boil the juice twenty minutes ; put in the sugar and stir till dissolved and boil a moment. If the fruit is over ripe it will never be a firm jelly. It is difficult to make jelly of some grapes but sour apple juice added will make the jelly firmer. Mrs. Hawkins.

Crab Apple Jelly.—Remove the stems and blossoms from the fruit ; cut in two and put in a porcelain kettle with water to nearly cover ; cook until soft; put in a flannel bag and drain ; for each pint of juice allow one pound of sugar ; boil the juice ten or fifteen minutes; skim thoroughly; heat the sugar in the oven and add to the juice, then let it just come to a boil and strain into glasses.

Mrs. Brennan.

Note.—Transcendent apple makes the best jelly.

Other Jellies.—Jellies can be made from quinces, peaches and plums by following the directions for crab apple jelly.

Marmalade.—Cut up peaches, crab apples or quinces without paring, cover with water and boil until tender ; rub through a sieve and to every pint of pulp add one pint of sugar ; boil two hours, stirring often.

Crab Apple Marmalade.—Partly peel the apples, then quarter and core them. Use one pound of sugar to a pound of fruit and let stand together over night. In the morning put on the stove and let come to a boil ; then set back and let it simmer for three hours, stirring occasionally. To every eight or ten pounds of fruit add, when you put on the stove, two cut-up lemons. Take the crab apples when they are first ripe and juicy.

Mrs. W. H. King.

Orange Marmalade, No. 1.—Six oranges and three lemons sliced very thin. Add one quart of water to each pound of fruit and set away for a day in an earthen bowl or jar; then cook till tender and weigh, and allow to each pound one pound of sugar. Boil slowly until it thickens. Makes about twelve glasses.

Mrs. Hawkins.

Orange Marmalade, No. 2.—Take thin skinned oranges, take out the pulp with a teaspoon and add it to the peel chopped very fine. A pound of sugar to each orange, a quart of water to every two oranges, one lemon added to every four oranges. Put the water on after the fruit is chopped and let it stand thirty-six hours. Then put on the stove and let boil (not too hard) an hour, then add the sugar and cook until the juice begins to jell when tried on a cold saucer. If the oranges are sweet do not hesitate to use more lemons.

Mrs. E. W. Knowlton.

Orange Marmalade No. 3.—Two bitter oranges, two sweet oranges, two lemons. Slice the fruit very thin, add three pounds of water to each pound of fruit. Let stand (in earthen or porcelain ware) twenty hours. Boil one hour (uncovered). Let cool, then weigh the mixture and to each pound add three-fourths of a quart of sugar. Boil one hour, then pour into glasses. Fills about twelve.

Mrs. Ransom.

Sugared Orange Peel.—Cut the peel into narrow strips with scissors. Boil in plenty of water, till tender, changing the water after the first ten minutes. Drain as dry as possible. Make a syrup of one and one-half cups of sugar and three-fourths cup of water. Put in the peel and cook slowly until the syrup is absorbed. Spread on a flat dish and sprinkle over it a handful or two of powdered sugar.

Mrs. Shaw.

Candied Orange Peel.—Soak the peel of the oranges over night in salt and water, one-half teaspoonful of salt to one quart of water. Drain this brine off and put on fresh water enough to rinse the peel. Cut the peel into narrow strips and boil in three waters until tender. After draining off the last water, boil in a syrup made of the same amount of sugar as fruit. When the peel has entirely absorbed this syrup it will be crystalized and ready to eat.

Mrs. Wallace C. Short.

Frosted Fruit.—Dip the fruit in the beaten whites of eggs ; then in pulverized sugar ; put white paper in tins and lay on the fruit to dry in a very cool oven.

Mrs. R. D. Huntington.

Note.—In canning fruit use the extra juice that cannot be put into the jars to make a jelly. Add enough dissolved gelatine to the juice to make it mould when cold ; serve it with whipped cream and you have a delicious dessert.

COFFEE, TEA AND OTHER BEVERAGES.

*“Though we eat little flesh and drink no wine,
Yet let’s be merry: we’ll have tea and toast.”*

Coffee.—Allow a heaping tablespoonful to each person and one extra; use half of one egg for six persons, and mix it with the coffee; then moisten thoroughly with cold water; just fifteen minutes before it is to be served pour on boiling water, allowing a coffee-cupful for each person and one extra; let it boil about five minutes, stirring it when the coffee rises to the top; place on the back of the stove to settle or add a tablespoonful of cold water.

Mrs. S. S. Whittelsey.

Another Way.—Prepare the coffee and egg as above, put the mixture into cold water in a tightly covered vessel, and boil five minutes, or have a pot or can that fits into the tea kettle, and steam, keeping the water in the tea kettle boiling all the time. Two-thirds Java and one-third Mocha makes a nice flavored coffee.

Coffee for One Hundred.—Take three pounds of coffee; beat in six eggs, with their shells; put in first enough cold water to mix well; then pour over boiling water; cover tight. Mrs. Gallnow.

Tea.—For moderate strength use one teaspoonful to half a pint of water; pour on boiling water, leaving the pot standing where it will be at the boiling point yet will not boil, for from three to five minutes, keeping tightly covered.

Note.—To have first class tea, you must have freshly boiled water.

Iced Tea.—Make tea by recipe already given. Strain into an earthen pitcher and when cool set in an ice chest until wanted for use. To serve, put two lumps of sugar with cracked ice and a slice of lemon into a glass and fill with cold tea.

Iced Drinks.—Mid-summer brings compensation for heat in the many iced drinks which can be prepared from fresh fruits. The simplest of these are prepared by crushing the fruit, adding sufficient sugar to sweeten and, after a few hours' maceration, pressing off the clear juice. This, before serving, is mixed with an equal amount of ice water. A small amount of lemon juice—about one tablespoonful to the pint—will intensify and improve the flavor of all fruit while a well made lemonade used in some, such as pineapple, strawberry, raspberry and currant, in place of iced water, makes an agreeable drink. For those who desire iced beverages at meals, cocoa, tea or coffee may be used. The cocoa should be made with boiling water, sweetened and cooked for a few minutes, then chilled and served with cream, whipped or plain. Coffee should be clear and freshly prepared before icing, and it is usual to sweeten it slightly before cooling. Tea is steeped and strained in the orthodox manner; some prefer to serve it hot and of unusual strength, pouring it into glasses filled with cracked or crushed ice, thus chilling it instantly.

Chocolate, No. 1.—One square of W. Baker's chocolate grated, stir with this two teaspoonfuls of sugar and one tablespoonful of cold water, add one-half pint of boiling water and boil five minutes. Scald one-half pint of milk and add to the chocolate the last moment before serving. Add one small spoon of whipped cream to each cup just before it is served. For fifty medium sized cups one pound of chocolate is required, with one and one-half cups of sugar, four quarts of water, the same of milk and one pint of cream.

Mrs. McClary.

Chocolate, No. 2.—A famous Washington recipe.—Break up the chocolate and place in a warm spot to melt; put in a farina kettle and pour on boiling milk; stir while pouring in the milk and stir constantly while cooking; let it boil some minutes and serve with whipped cream.

Raspberry Shrub.—Cover the berries with vinegar and let them stand over night in an earthen bowl. Then mash them a little and strain through a bag. To every pint of juice add one pound of white sugar. Boil twenty minutes and bottle when cool. When served add the juice of one lemon to one quart of the prepared shrub.

Mrs. McClary.

Blackcap Shrub.—Made the same as raspberry.

Soda Cream.—Two and one-half pounds of white sugar, two ounces of tartaric acid—both dissolved in one quart of hot water; when cold add the beaten whites of three eggs, stirring well; flavor to taste; bottle for use. Put two tablespoonfuls of this into a glass of cold water and stir in one-fourth teaspoonful of soda.

Mrs. Willard.

Lemonade.—Good lemonade can be made with half a pint of lemon juice, three pints of water, and a generous pint of sugar. Strain; water and sugar may be boiled five minutes before adding to the juice.

Orangeade.—Oranges with lemons in the proportion of one and one-half cups of orange juice to one of lemon. Water and sugar to taste.

Punch.—For fifty punch glasses take four quarts of water and the strained juice of two dozen lemons and three oranges, one quart can of chopped pineapple, one pint bottle of stoneless cherries. Add the peel of the three oranges chopped fine. Sweeten to taste. If desired add one pint of raspberry shrub.

Mrs. S. T. Carpenter.

Fruit Punch.—The juice of eighteen lemons, one quart can of pineapple ; put it together with two cups of sugar and let it stand one-half day. Then dilute with water and sweeten to taste. Strain and add whole grapes, sliced bananas and a few small pieces of lemon. If red color is liked use one can of strawberries or raspberries.

Mrs. E. G. Mason.

Unfermented Wine.—Three pounds of grapes, two of white sugar, three quarts of water ; scald the grapes and water slowly ; then mash and strain ; add the sugar ; boil and seal as for canned fruit.

Mrs. Dwight Dickinson.

Grape Juice.—One peck of Concord grapes taken from the stems and cooked in three quarts of water. When tender strain through a jelly bag, being careful not to press any of the pulp through with the juice. Add two-thirds of a cup of sugar to each quart of juice. Let it come to a boil. Skim carefully and can or put in bottles, sealing air tight.

Mrs. McClary.

CHAFING DISH.

“The frivolous work of polished idleness.”

Kromanskies.—A Russian standby, are becoming a part of the bill of fare in many American households. They are particularly nice for luncheon or for Sunday night tea. For the latter they may be prepared the day before and fried in the chafing dish when wanted. To make them cut bacon into very thin regular slices and place on each a little finely minced cold meat of any kind, having seasoned with salt and paprika ; add also a bit of cream. Roll each lightly. Place them on the ice. Fry a golden brown. Use skewers with kromanskies. Mrs. Richardson.

Chicken with Mushrooms.—One good sized chicken boiled, cut into dice, one can of mushrooms, two tablespoonfuls of butter, one tablespoonful of flour, one-half pint of cream, one gill of chicken broth, the yolks of two eggs, salt and pepper. Make sauce of the flour, butter, cream and broth, add the chicken, cook three minutes, add the mushrooms and cook two minutes longer. Add the beaten eggs very slowly, stirring all the while. Mrs. John Cantwell.

Creamed Chicken.—One pint of minced chicken, one pint of sweet milk, one tablespoonful of butter, one tablespoonful of flour, season with salt and pepper. Place the butter in the pan and allow it to melt. Rub the flour into the melted butter and add the milk. Stir constantly until the milk comes to the boiling point. Add the chicken, continue stirring, allowing the chicken to boil three or four minutes. Serve immediately on crisp crackers or toast.

Mrs. L. F. Hodge.

Chicken Wiggle.—One can of chicken—a coffee-cupful—one coffee-cupful of cream, one coffee-cupful of milk, yolks of three hard boiled eggs, (put through a potato ricer), one heaping tablespoonful of

flour, one-half coffee-cupful of French peas, one-eighth pound of butter. Place the butter in the chafing dish with the chicken and let them heat thoroughly together. Mix the eggs and flour until smooth with a little milk. Add to the chafing dish milk and cream, then the thickening and the peas just before serving. Salt and pepper to taste. Serve on toast. Litz Dustin.

Shrimps à la Newberg.—Pick over carefully one can of shrimps. Melt four tablespoonfuls of butter, add one tablespoonful of flour and stir until smooth. Add one-quarter of a cupful of cream and the shrimps, and stir very gently until heated. Add the beaten yolks of two eggs gradually, stirring all the while. Salt and pepper to taste. Jessie Marshall.

Panned Oysters.—Place oysters in the dish with a tablespoonful of butter and a little salt. Cover closely and light the lamp. Stir occasionally and when the oysters are plump and the gills curled they are ready to serve. One-half cup of thick sweet cream may be poured over them if desired before taking up. E. McClary.

Lobster.—Melt four tablespoonfuls of butter, add three tablespoonfuls of flour and a liberal seasoning of salt and pepper. Pour in one and a half cups of milk and stir till creamy, then add one cup of lobster meat and one cup of canned peas from which every drop of liquor has been drained. Bring just to the boiling point, then serve. Shrimps may be used instead of lobster if one likes their flavor.

Creamed Lobster.—Melt three tablespoonfuls of butter, add four tablespoonfuls of flour, and pour in one and a half cups of milk. Season with salt and paprika. Stir with a wire whisk till the sauce is creamy, then add one pound of lobster meat and two teaspoonfuls of lemon juice. Serve with sandwiches of graham or brown bread.

Scrambled Eggs.—Beat five eggs till slightly blended, add a dust of white pepper, half a teaspoonful of salt and half a cup of milk. Melt two tablespoonfuls of butter in the chafing dish, pour in the egg mixture and cook till it is creamy, scraping it from the bottom of the pan as it becomes thick. Scrambled eggs are nice accompanied by saltine wafers.

To Make a Good "Rabbit".—Use a chafing dish. In the upper pan put enough milk—I don't know just how much—half a cup or a little more. Put in about two pounds of cheese cut up fine or mashed with a fork. Put in butter depending on the richness of the cheese, say butter the size of an ordinary hen's egg, set up machine, with hot water for a starter in the bottom pan and set flame agoing. Turn over the cheese occasionally, only do not stir. In a glass or other dish as seems necessary, mix up red pepper, mustard and any other seasoning that you may want. In another dish beat up one or two eggs, depending on how much of the stuff you are making. When the cheese is all melted (this is a critical point) put in the seasoning and mix. Put in the egg and beat well. If there seems to be too little milk in the solution, put in a little before the egg is added and allow to become heated. When the egg has been beaten well into the mess, cover and allow to thicken, stirring occasionally.

N. F. McClary.

Tomato Fricassée.—One-half quart can of tomatoes, one heaping tablespoonful of butter, salt and pepper to season very highly, and one pinch of soda. Simmer fifteen minutes, add three well beaten eggs and take from the fire the moment it begins to thicken. Pour over toast.

Jessie Marshall.

Tomatoes and Rice.—Put into a chafing dish a half cupful of tomatoes, add a bay leaf, a few drops of onion juice, pepper and salt to taste. Let them cook until tender, then remove the bay leaf and stir in as much boiled rice as can be well coated and moistened with the tomatoes. Serve with cracker biscuits.

Italian Spaghetti.—Fill the pan with enough salted water to cover the spaghetti. Bend the sticks into the water slowly so as not to break them. Cook until tender—about twenty minutes. Serve on hot plates and cover with Italian sauce and grated Parmesan cheese.

Sauce.—One cup of tomato soup, butter the size of a walnut, one cup of chopped olives, three or four chopped mushrooms, paprika, cayenne, salt, to taste. The sauce is improved by being made few hours before using.

S. H. B. Clark.

Fudge.—Two cups of granulated sugar, piece of butter one-half the size of a walnut, one-half cup of water, one-half cup of sweet cream, one square of Baker's chocolate. Place the butter, water and chocolate in the chafing dish. Allow it to boil, stirring only when necessary to prevent burning. As soon as a few drops of the mixture will form a *soft* ball in cold water add the cream and boil until the same degree of consistency is again reached. Remove the pan and allow the candy to cool thoroughly. Flavor with vanilla and stir vigorously until the candy is set. Pour on buttered pan which is not more than six inches square, as the fudge is delicious when thick. Nuts may be added soon after the stirring is begun if desired.

Mrs. L. F. Hodge.

CANDY.

"Come, give us a taste of your quality."

Fondant.—Put two cups of granulated sugar and one of hot water (pinch of cream tartar if you wish) in a sauce pan on the fire and stir until the sugar is dissolved, not a moment longer. Watch while boiling, carefully wiping off the crystals which form on the sides of the pan, with a cloth wet in cold water, as these crystals dropping into the syrup will cause it to granulate when cooling; remove any scum which may appear. When it has boiled about ten minutes begin to test it. Chill the fingers in ice water, then dip them quickly in the syrup and back in the water. When the syrup picked up with the fingers forms a soft ball, pour it out on a greased platter (do not scrape out the sauce pan). When nearly cool begin to stir it with a fork or wooden paddle; stir continuously and rapidly until it is white and creamy; when too stiff to stir, knead till soft and smooth. This fondant forms the base of many candies.

Nut Candy.—One cup of sweet cream; two cups of maple sugar, melted together; boil until it begins to grain, avoiding much stirring; put butternut meats in a tin and pour over them the syrup; cut in squares.
Mrs. Pitman.

Chocolate Caramels.—One cup of grated chocolate, one cup of molasses, one cup of brown sugar, one cup of milk, a piece of butter the size of an egg. Put the ingredients in a kettle, adding one tablespoonful of glycerine, and boil fast. When nearly done, add the chocolate; test by dropping into cold water, and pour into buttered pans. When cool make into blocks with the back of a knife.

Hoarhound Candy.—Steep one tablespoon of hoarhound in a half cup of water, strain and add one pint of sugar and one tablespoon of vinegar. Boil without stirring, and when brittle pour into buttered pans. Mark off into squares while warm.

Stuffed Dates.—Remove the stone from the date, place a half walnut meat within the fruit, press tightly together, and roll in granulated sugar. Mrs. N. Porter.

Note.—Preserved ginger in place of walnut meats is delicious.

Pinoche.—One large cup of milk to one pound of coffee C. sugar, a piece of butter the size of a walnut. Boil until it will mould into a soft ball when tried in water. Just before taking from the fire stir in half a pound of chopped English walnuts and stir briskly until it begins to thicken; pour in buttered pan. Anna Lincoln.

Fudge.—One cup of milk, two cups of sugar, one-fourth cake of Baker's chocolate, butter the size of a walnut. Cook over a hot fire. When it becomes a soft ball, add one teaspoon of vanilla, and stir briskly. Just before pouring on a platter add chopped walnuts, when almost cold cut into small squares. Katharine L. King.

Vassar Fudge.—Put into a sauce pan four tumblers of sugar, two of milk. Grate into this one-half cake of chocolate, and add a piece of butter the size of a walnut. Cook over a hot fire and stir constantly. When it becomes a soft ball, add about one-half teaspoon of vanilla, and remove from the stove. Stir until it becomes like thick cream. Pour on a large piece of white paper; when almost cold and before it becomes hardened, cut into small squares and put into dishes for serving. Gertrude L. Chesley.

College Candy.—Two cups of maple or brown sugar, one-third of a cup of sweet cream, one-half pound of English walnuts. Boil the sugar and cream until it forms a ball when dropped in water, stirring constantly. Remove from the stove and add the walnuts chopped fine; stir until the mixture begins to whiten, turn into pans and when cold cut into squares. E. McClary.

Peanut Candy.—Two cups of white sugar, one cup of vinegar, two quarts of peanuts; let the sugar and vinegar boil until hard, testing by dropping into cold water; flavor a little with vanilla and add the peanuts; pour into flat tins, and just before hardening cut into squares. Mary E. Parmelee.

Macaroons.—Blanch one-half pound of almonds; when dry pound them fine; beat the whites of three eggs to a stiff froth; add one-half pound of white sugar and the almonds; flavor with extract of bitter almonds; drop a small teaspoonful in a place on buttered paper; sift sugar over them and bake slowly half or three-quarters of an hour.

Mrs. R. D. Huntington.

Cream Candy.—Three cups of sugar, one-half cup of water, one tablespoonful of vinegar; boil fifteen minutes.

Mrs. George Sabin.

Chocolate Creams.—Shape the fondant into balls and have the chocolate melted over steam. To cover the balls lay them, one at a time, upon a silver fork and pour over them the melted chocolate with a teaspoon and place the balls upon oil paper.

Mrs. John Lincoln.

Peanut Brittle.—Three cups of granulated sugar, one cup of crushed peanuts. Put the sugar in a frying pan and heat gradually, stirring constantly, until the sugar is all melted. Do not let it scorch. Have your tins buttered. Stir the peanuts into the melted sugar and pour in tins. Other nuts may be used.

Mrs. A. H. Proctor.

Kisses.—Beat the whites of four eggs to a very stiff froth; stir in half a pound of powdered sugar; flavor with rose or lemon; continue to beat until very light; spread white paper over a board half an inch thick; drop the mixture by spoonfuls on the paper, having them one inch apart; place in the oven, watching carefully until they have a golden tint; lift from the paper with a thin knife blade and stick them together at the base by twos.

Mrs. Munger.

Peppermint Drops.—One cup of sugar, a very little water, boil until it hairs. Remove from the stove, add a pinch of cream tartar and three drops of oil of peppermint, stir until the mixture begins to whiten. Drop with a spoon on buttered paper. Wintergreen oil may be used instead of the peppermint and cochineal may be used to color them pink.

E. McClary.

Molasses Candy, No. 1.—One cup of New Orleans molasses, one-half cup of white sugar; boil until it cracks in water, then add one-half teaspoonful of soda; pour on a buttered tin or marble; pull as soon as it is cool enough until hard.

L. V. Hubbard.

Molasses Candy, No. 2.—Two cups of molasses, one cup of sugar, a piece of butter the size of an egg, one tablespoon of glycerine. Boil twenty or thirty minutes until brittle. Stir in one-half teaspoonful of soda, and pour on a large platter. When cool enough, pull on a hook until white. Draw into sticks and cut with shears.

Mary E. Parmelee.

Molasses Candy, No. 3.—Two cups of New Orleans molasses, one cup of sugar, four tablespoons of vinegar, butter the size of a small egg. Boil until when dropped in cold water you can pull it. Pour on buttered platters, and let stand until you can handle it, not until too cool.

Miss Cahill.

French Cream.—Break in a bowl the white of one or more eggs; add an equal quantity of cold water. Then stir in confectioner's sugar until it is stiff enough to mould into shape with the fingers. Flavor to taste.

Chocolate Creams.—Mould French cream into small cone-shaped balls. Let them harden several hours and then cover with melted chocolate.

Fig Candy.—To half a pound of fondant add one-fourth of a pound of figs chopped fine, roll the mixture out on a board into a flat cake cut into oblong pieces and dust with confectioner's sugar or cover with melted chocolate. If liked, raisins may be substituted for the figs.

E. McClary.

Walnut Creams.—Make a ball of French cream about the size of a walnut and place a half nut meat upon either side of the ball, pressing it into the cream. Other nut creams may be made by chopping the meats fine and working into French cream, and cutting into bars.

Butter Taffy.—Take two heaping cups of sugar, and of water only one, and put them in a kettle on the fire; of molasses half a cup, and—before you take it up—all the butter the family can spare. Now you stir it, and you mix it, and you watch it all the time, and you boil the whole concoction till it hairs. Then you try it on a plate (it will surely be first rate), and you pour it into pans and cut it into squares.

Salted Almonds.—Shell the nuts and pour boiling water over them; let them stand in the water a minute or two, and then throw them into cold water, and rub between the hands. To every cupful add one even tablespoon of melted butter or olive oil and let stand a while. Sprinkle with a level teaspoon of salt. Place in a moderately hot oven and bake until brown, stirring occasionally. Peanuts may be salted in the same way.

E. McClary.

Salted Peanuts.—Select raw peanuts. Blanch by pouring over them boiling water. Heat lard enough to cover the peanuts nicely, the same as for frying doughnuts. Put the peanuts in and let them cook, stirring constantly, until they are as brown as you wish. Remove and let drain in a sieve, then put them on several brown papers until all the lard is absorbed. When this is done, salt to taste.

Mrs. A. H. Proctor.

FOR THE SICK.

"Simple Diet is best; for many dishes bring many diseases."

Sleeplessness.—This may be relieved by laying a cold wet cloth on the back of the neck, with a dry cloth outside.

Beef Tea, No. 1.—Take a pound of the juicy round of beef steak; cut into thin strips an inch long; put into a sauce pan, and first cover with cold water; set over the stove where it will warm gradually; when it comes to a boil let it boil five minutes; pour off, and put in salt.

Mrs. M. K. Wead.

Beef Tea, No. 2.—Cut up the beef in small pieces, place in a bottle or glass can; set in a kettle of cold water and cook slowly until the juice of the meat is extracted. Add salt after it is done.

Mrs. McClary.

Chicken Jelly.—Half a raw chicken pounded with a mallet to break the bones; put in about a quart of warm water; let it simmer in a covered vessel until the meat is in rags and the liquid reduced one-half; strain through a coarse cloth, return to the fire, and season to taste; simmer five minutes longer; when cool skim the oil from the top. Keep on ice.

Indian Meal Gruel.—Stir two tablespoonfuls of the meal to a smooth paste with cold water and put into one pint of boiling water. Let this boil for one-half hour, stirring often as it burns easily; if too thick add a little water. Season to taste.

Farina Gruel.—Add one saltspoonful of salt to one cupful of boiling water; when boiling sprinkle in one teaspoonful of farina; cook for ten minutes; add one cupful of milk, cook five minutes and serve.

Sago Gruel.—A heaping tablespoonful of sago, washed in several slightly warm waters; put this into a coffeecup of water; when boiled up clear put in half a teacup of milk; as soon as scalded take off, and add one or two tablespoonfuls of thin cream; salt to taste.

Mrs. M. K. Wead.

Oat Meal Blanc Mange.—Cook to a jelly; strain through a fine sieve, and mould; salt while cooking.

Mrs. C. B. Beardsley.

Mutton Broth.—One pound of lean mutton or lamb, cut small; one quart of cold water; a small tablespoonful of rice, soaked in a little warm water; add a little milk if preferred; salt and pepper to taste.

Corn Tea.—Brown and pound in a mortar one cup of sweet dry corn; pour on two cups of boiling water, and steep fifteen minutes. This is light and nutritious, and can be taken when the patient is very weak.

Toast Water.—Slices of bread dried thoroughly and nicely browned; pour over enough boiling water to cover them; let them steep until cold, keeping closely covered; strain, and sweeten to taste; put a piece of ice in a glassful.

Hot Milk is both nourishing and stimulating, when one is weary it is more easily digested than cold milk. Should be taken slowly in sips.

For Indigestion.—Sprinkle cayenne pepper over food.

Flaxseed Lemonade.—Four tablespoonfuls of flaxseed, one quart of boiling water, let remain in a covered dish three hours. When cold add the juice of two lemons and sweeten to taste. Take ice cold. This makes a soothing drink in throat and lung troubles.

Kumyss.—Put into a self-sealing pint bottle one tablespoon of sugar, and one-sixth of a Fleischman's yeast cake; fill the bottle to within three inches of the top with new milk and seal. Let it remain in a warm place nine hours—shaking frequently, at least once an hour. Then let it stand in a cold place for three hours, when it will be ready for use. An excellent and nourishing drink.

Mrs. J. S. Phillips.

Cough Mixture, No. 1.—Two ounces of flaxseed, one-fourth pound of rock candy, one cup of sugar, three cents worth of hoarhound, one stick of black licorice, two lemons boiled whole, cut and squeezed after boiling; one quart of water. Simmer all except the sugar and licorice for two hours—then strain, pressing the juice from the lemons; add the sugar and licorice and stir over the fire until the licorice is dissolved.

L. C. Wead.

Cough Mixture, No. 2.—Make a syrup of one pound of white sugar and one pint of water; dissolve two ounces of licorice ball in one pint of water; one-fourth ounce of opium in eight ounces of alcohol; let it stand over night; one ounce of anise oil in two ounces of alcohol; one-half ounce of pulverized blood root steeped in one pint of water and strained; mix the ingredients; take one-half teaspoonful as often as the case may require.

Mrs. Gurley.

Cough Syrup.—One ounce each of licorice root, flaxseed, thoroughwort, slippery elm and anise seed; steep until all the strength is extracted; strain and add one pint of molasses and one pound of white sugar; simmer to a quart. Excellent for children.

Mrs. House.

Mustard Plaster.—Mix thoroughly flour and ground mustard in the proportions required—usually one-third mustard to two-thirds flour or mustard and flour equal parts—add hot water in sufficient quantity to make a thick paste. Spread on cotton cloth and cover with cheese cloth or old linen. Mixing with the white of an egg will prevent blistering.

MISCELLANEOUS.

*“A storehouse of comical oddities
That have niver been neighbors before.”*

Entertainment Supper Supplies for Fifty Guests.—For chicken salad allow five medium-sized chickens and twelve heads of celery. One hundred sandwiches; two loaves of loaf cake and three of layer. One and one-half pounds of coffee and three pints of cream for the same; two gallons of ice cream; two moulds of jelly.

Church Supper Supplies for One Hundred Guests.—For chicken pies use fifteen medium-sized chickens. For escalloped oysters allow two gallons of oysters, four pounds of crackers, two pounds of butter. For hash, ten pounds of corned beef with double the quantity of potato. With any two of these allow ten dozen biscuit; five pounds of butter; twelve pounds of ham before cooking; six quarts of cabbage salad; twelve heads of celery; five dozen boiled eggs for egg salad; seventy-five doughnuts; three pounds of cheese; three loaves of white cake, two of dark, four of layer; three pounds of coffee and three quarts of cream for the same.

To Make Sandwiches.—Butter the bread before cutting the slices from the loaf. In this way they can be made much thinner.

To Cut Warm Bread.—Heat a thin bladed knife on the stove or in boiling water.

To Cook Dried Fruits.—All fruits should be well washed and soaked in cold water twelve hours before cooking. Cook *slowly* in the same water.

To Stone Raisins.—Pour over them boiling water and the seeds can easily be removed. It also improves them for a cake or pudding.

Sharp Vinegar.—Put West India molasses into cold water until the mixture will bear up an egg, showing a piece of the egg shell as large as a five cent piece; set in the sun or a warm place. Remove the mother when it forms.

Vanilla Extract.—One vanilla bean, five tonka beans; ten ounces of alcohol, six of water, three of sugar; break the beans in small pieces; put all together and shake every day for six weeks.

Mrs. H. H. Thompson.

To Clean Straw Matting.—Wash with a cloth dipped in clean salt and water, then wipe dry at once. This prevents its turning yellow.

Filling for Cracks in Floors.—Thoroughly soak newspapers in a paste made of one-half pound of flour, three quarts of water and one-half pound of alum mixed and boiled until like putty.

Bouquet of Herbs.—Four leaves of parsley, one of celery, one of bay leaf, one of thyme, and two cloves; fold together and tie with a string.

To Remove Paint from Window Glass.—Put sufficient pearl-ash into hot water to make a very strong solution; saturate the spots of paint with this and let it remain until nearly dry; then rub off with a woolen cloth.

Mrs. Caldwell.

Ink and Iron Rust Stains.—Such stains can generally be removed from white cloth with oxalic acid. Wash immediately.

Mildew.—Take lemon juice mixed with an equal weight of salt, powdered starch and soft soap; rub thickly on the spots, renewing two or three times a day until the spots disappear; strong soft soap alone will often do as well if placed in the sun.

To Make Good Starch.—Mix the starch with cold water; add boiling water until it thickens, then add a dessert spoon of sugar and a small piece of butter or lard. This makes a stiff and glossy finish.

Paste.—Three level tablespoonfuls of flour with enough water for a smooth paste, one-fourth teaspoonful of powdered alum, one-half cup of cold water. Stir constantly and cook until well thickened; then add twenty drops of oil of cloves and pack in a glass jar. When mounting pictures apply the paste with a piece of soft cloth.

Mrs. McClary.

Shirt Polish.—One cup of starch, one and one-half ounces of spermaceti, three-fourths of an ounce of paraffine, one and one-half ounces of white wax, one teaspoonful of gum arabic, one quart of warm water. Mix, and boil ten minutes. Put one teaspoonful of the mixture to each pint of starch.

To Starch Mull or Lace.—Into a teacupful of water put a small teaspoonful of dissolved gum arabic; dry the goods after starching and dampen before ironing—will make them look like new.

To Wash White Flannel.—Dissolve borax, one tablespoonful for each three quarts of warm water. Let the goods soak in this an hour, turning over frequently. If much soiled, add a little white soap to the water and rub with the hands. Rinse and shake out well.

To Wash Calicoes.—Put a teaspoonful of sugar of lead into a pailful of water and soak fifteen minutes before washing. For stiffening navy blue cambrics use dark glue instead of starch.

Wash Goods liable to fade should be washed in a strong solution of salt, allowing a cup of salt to a quart of hot water. While the water is warm put the material in and let it lie for a time; then take out and wash in the usual way.

To prevent the salt from absorbing the dampness and becoming hard in the salt cellars during the summer season mix a little corn starch or rice flour with the salt, using one spoonful of starch to six of salt.

Hard Wood Floors.—First fill the wood. Then put on three or four coats of white shellac, letting each coat harden, after which put on a good floor wax. Rub the wax on with a cloth, letting it stand for an hour or more. Then polish with a weighted floor brush, first lengthways, then across. To keep in good order wax every month. Never put the wax on thick.

If hard wood floors are properly finished when laid they require but little attention to keep them looking well; a rubbing over with gasoline every two or three months will be all they require, and a broom covered with cotton flannel, the nap side out, is the best kind of a duster to use on them every morning.

Hard Soap.—Six pounds of sal soda, in crystal; three pounds of unslacked lime; four gallons of water; put all in a kettle and boil until dissolved; then let it settle; pour off the liquid and add to it seven pounds of clean grease (if tallow, six pounds); boil to the thickness of honey; pour into a wash tub and cut in bars.

Soft Soap.—Ten pounds of grease, six pounds of washing soda, eight gallons of hot water; let it stand for several days—until the grease is eaten up; if too thick add more water; stir every day. If wood ashes are used instead of soda boil the mixture.

To Clean Coffee and Tea Pots.—The black coating which collects inside the coffee and tea pots may be easily removed. Throw a handful of cooking soda in the pot, fill it with boiling water, let it stand on the back of the stove for five or six hours and then wash and rinse it in boiling water. Be careful to clean out the spout. This process will make the inside of an old coffee pot bright and sweet.

To Remove Coffee, Tea, Chocolate and Fruit Stains.—Place a bowl on the table, spread the stained part over it, pour boiling water on it from a height so as to strike the stain with force.

To Clean Lamp Burners.—Put the burners into water in which beans have been soaked or parboiled and boil one hour, then clean with sapolio or bath brick.

Mrs. F. W. Lawrence.

How to Keep Flatirons Clean and Smooth.—Rub them first with a piece of wax tied in a cloth, and afterwards scour them on a paper or cloth strewn with coarse salt.

To Wash Chamois.—Two quarts of moderately warm water, two heaping teaspoonfuls of borax, let soak for about ten minutes, then wash. Then take two quarts of water with one teaspoonful of borax, and wash again, rinse well, pull out smooth; when partly dry rub with the hands.

Mrs. Ralph.

Furniture Varnish.—One pint of Japan, five cents worth of asphaltum varnish, one tube of Indian red. Thin the mixture with spirits of turpentine and apply with a cloth.

Dents in fine Polished Furniture.—They may be removed in the following manner: Lay a number of layers of moistened brown paper over the dent, and put a warm iron over them. The steam will gradually cause the wood to swell and to fill up the dent. It sometimes requires patience, but slight dents that are a considerable mar to furniture can be raised in this way.

To Renew Black Silk.—Put on a *perfectly smooth* surface; sponge with clear, cold water until it sticks to the board and leave until thoroughly dry.

Mrs. Mallon.

To Restore Velvet that has been Wet.—Dampen it thoroughly on the wrong side; then hold it over a very hot iron, being careful not to let it touch the iron.

For a Burn.—Apply common baking soda; there is nothing better.

Mrs. C. B. Beardsley.

Antidote for Poison.—For *any* poison swallow instantly a glass of cold water with a heaping teaspoonful of common salt and one of ground mustard stirred in. This is a speedy emetic. When it has acted swallow the whites of two raw eggs. Marion Harland.

Spermaceti Salve.—One ounce of spermaceti, three of white wax, six of olive oil; melt the spermaceti and wax together; heat the oil and put all together, stirring until cold.

To Remove Discoloration from Bruises.—Apply a cloth wrung out in hot water and renew frequently. Or, apply a piece of raw beef.

To Keep Roses.—Lay them, their full length of the stems, in a pan of cold water, and place them in a cool place during the nights and they will keep for many days.

*Each recipe is true and tried,
And some good housewife's honest pride—
Some home's delight;
And should your effort bring no prize,
I'll say not where the trouble lies,—
'Twere impolite.*

“There are other days still, and other things we shall say.”

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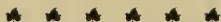
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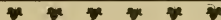
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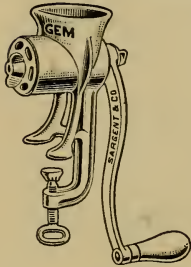
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